



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA M12/ S12)

BHC 1202: FOOD & BEVERAGE SERVICE & SALES THEORY

END OF SEMESTER EXAMINATIONS

SERIES: AUGUST 2013

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- ***This paper consists of Three printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Explain the meaning of the following terms.
- i) Dessert wines. (2marks)
 - ii) Spirit (2marks)
 - iii) Breakfast (2marks)
 - iv) Side station (2marks)
 - v) Tint (2marks)
- b) Outline the steps a server should follow during the service of Red Wine to a seated guest. (15marks)
- c) Identify any FIVE documents used in beverage control. (5marks)

SECTION A (Answer any Two questions) 40marks.

QUESTION 2

- a) State any FIVE details found on a wine label (5marks)
- b) List any TEN provisions found in a continental breakfast. Give examples under each provision. (10marks)
- c) Differentiate between Rose and Red wine. (5marks)

QUESTION 3

- a) State the five main types of spirits. (5marks)
- b) Outline the order of service of breakfast at a laid cover. (15marks)

QUESTION 4

- a) List any FIVE post service tasks. (5marks)
- b) Explain the Three main groups of colors. Use relevant examples to support your answer. (15marks)

QUESTION 5

- a) State the THREE main groups of cocktails. (3marks)
- b) Identify the two main methods of making cocktails. (2marks)
- c) Explain the FIVE basic shapes of floral arrangement. (5marks)
- d) With the aid of a well labeled chart, outline the organization of a bar department of a large hotel. (10marks)