

**MACHAKOS UNIVERSITY**  
**SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT**  
**DEPARTMENT OF HOSPITALITY MANAGEMENT**  
**SECOND YEAR FIRST SEMESTER EXAMINATION FOR DEGREE IN**  
**HOSPITALITY AND TOURISM MANAGEMENT**  
**HTM 215: FOOD AND BEVERAGE SERVICE THEORY 1 SUPPLEMENTARY**

**Date:**

**Time:**

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**INSTRUCTIONS**

**This paper consist of TWO sections A and B**

**ANSWER ALL QUESTIONS IN SECTION A AND ANY TWO IN SECTION B**

**SECTION A: COMPULSORY - (30 MARKS)**

**SECTION A ANSWER ALL QUESTIONS**

**1.**

- a. Identify any FIVE equipment used in setting an a'la carte cover (5 Marks)
- b. Highlight FIVE causes of accidents in food and beverage service areas (5 Marks)
- c. Mention THREE merits and TWO demerits of an ala carte Menu (5 Marks)
- d. Describe any FIVE hygienic rules to be observed by Food and Beverage personnel.
- e. State the types of glasses used in service of the following:-
  - i. Tusker
  - ii. Champagne
  - iii. Coffee Royal
  - iv. Rose
  - v. Bloody Mary (5 Marks)
- f. Mention any FIVE equipment found in the still room of the service area. (5 Marks)

**SECTION B: ANSWER ANY TWO QUESTIONS**

2.
  - a. Explain any FIVE interpersonal skills practiced during service (10 Marks)
  - b. Describe FIVE reasons why a customer would require room service (10 Marks)
3.
  - a. 'Throw aways' have become increasingly popular in use for service in most commercial food establishments. Explain FIVE reasons for this trend (10 Marks)
  - b. Describe FIVE points to consider when preparing cocktails (10 Marks)
4.
  - a. Explain any FIVE general points to observe when serving table wines (10 Marks)
  - b. Describe any FIVE points to consider when compiling the Menu (10 Marks)
5.
  - a. Explain FIVE purposes of a Menu in the restaurant (10 Marks)
  - b. Describe FIVE qualities of a good Menu in Food and Beverage service area. (10 Marks)