

MACHAKOS UNIVERSITY

University Examinations 2017/2018

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT HOSPITALITY MANAGEMENT FIRST YEAR FIRST SEMESTER EXAMINATION FOR CERTIFICATE IN HOSPITALITY AND TOURISM OPERATIONS FOOD & BEVERAGE SERVICE LAB

DATE: 28TH NOVEMBER, 2017

TIME: 2:00 – 8:00 PM

INSTRUCTIONS	
Timings	3 hours
Technical skills	1 hour
Preparation for service (Mise- en- place)	1 hour
Actual service	1 hour

INSTRUCTIONS TO CANDIDATES

- 1 a) This paper consists of **TWO** sections: **A** and **B**.
 - b) Section **A** consists of five tests on technical skills which must be balloted for.
 - c) Section **B** tests meal service and must be attempted by all candidates.
- 2 Read carefully the test you have picked.
- 3 Carry out the test as instructed.

SECTION A: TECHNICAL SKILLS (30 MARKS)

TEST ONE

a)	Demonstrate on polishing of four tumbler glasses	(11 marks)
b)	Demonstrate on taking an aperitif beverage order	(8 marks)
c)	Demonstrate the service posture at the table	(11 marks)

TEST TWO

a)	Demonstrate on changing a wet table cloth	(10 marks)			
b)	Demonstrate changing a dirty ash tray from an occupied table	(12 marks)			
c)	Demonstrate the presentation and service of breadroll to a seated guest	(8 marks)			
TEST THREE					
a)	Demonstrate the skirting of a buffet table using knife pleats	(11 marks)			
b)	Demonstrate on preparation of cruets	(11 marks)			
c)	Demonstrate on welcoming and seating a guest in the restaurant	(8 marks)			
TEST FOUR					
a)	Demonstrate on laying of a table cloth	(8 marks)			
b)	Demonstrate the crumbing down and adjusting a dessert covers after the main course				
		(12 marks)			
c)	Set the cover for the service of a fruit plate	(10 marks)			
TEST EIVE					

TEST FIVE

a)	Demonstrate on loading a tray and carrying dirty tableware to the wash up	(10 marks)
b)	Demonstrate on unloading the tray at the wash up	(8 marks)
c)	Demonstrate the presentation and service of coffee to two seated guests	(12 marks)

SECTION B: MEAL SERVICE (70 MARKS)

Carry out the Mise-en-scene and mise-en-place and service of day's menu using plate service