



# MACHAKOS UNIVERSITY

University Examinations 2017/2018

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR BACHELOR OF SCIENCE

IN HOSPITALITY AND TOURISM MANAGEMENT

HTM 214: FOOD & BEVERAGE SERVICE LAB 1

**DATE: 28/11/2017**

**TIME: 7:00AM – 2:00 PM**

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## INSTRUCTIONS

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

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

## SECTION A: TECHNICAL SKILLS (30 MARKS)

### TEST ONE

- Demonstrate on taking a whisky beverage order (8 marks)
- Demonstrate the folding of a Bishop's mitre napkin fold (12 marks)
- Demonstrate on preparation and service of breadrolls to a seated guest (10 marks)

## **TEST TWO**

- a) Demonstrate the preparation of butter blocks (10 marks)
- b) Demonstrate the service posture at the table (11 marks)
- c) Demonstrate three different ways of holding service gear (9 marks)

## **TEST THREE**

- a) Demonstrate the skirting of a buffet table using box pleats (10 marks)
- b) Demonstrate the presentation and service of coffee (8 marks)
- c) Demonstrate the laying of two overlapping table cloth on a long table (12 marks)

## **TEST FOUR**

- a) Demonstrate the carrying of a platter of hot food from the sideboard to the table. (10 marks)
- b) Demonstrate the silver service posture at the table (10 marks)
- c) Demonstrate on setting a standard table dhote covers for four (10 marks)

## **TEST FIVE**

- a) Demonstrate on serving of melon cocktail to four seated guests (12 marks)
- b) Write a bill for the melon cocktail, present it to the guest and receive payment (8 marks)
- c) Demonstrate on loading a tray and carrying dirty tableware to the wash up (10 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