



# MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

..... YEAR ..... SEMESTER EXAMINATION FOR

.....

**TRADE SERVICE THEORY.**

**DATE:**

**TIME:**

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## INSTRUCTIONS

Answer Question One and Any Other Two Questions

### QUESTION ONE (30 MARKS)

- a) Define the following terms: -
- i. Menu
  - ii. Condiments
  - iii. Wine
  - iv. Aperitifs
  - v. Accompaniment (10 marks)
- b) Highlight Four rules for brewing coffee (4 marks)
- c) State Four characteristics of an a'la carte menu (4 marks)
- d) State Four advantages of plate service (4 marks)
- e) Name Four beer storage and equipment (4 marks)
- f) List Four types of fire extinguishers (4 marks)

### QUESTION TWO (20 MARKS)

- a) Explain the procedure of crumbing down (8 marks)

- b) Explain Four style of service commonly practiced in food and beverage operation (12 marks)

**QUESTION THREE (20 MARKS)**

- a) Suggest a suitable accompaniment for each of the following food item
- i. Smoked salmon
  - ii. Irish stew
  - iii. Fish in bread crumbs
  - iv. Roast leg of lamb
  - v. Roast beef
  - vi. Tomato soup
  - vii. Chilled melon
  - viii. Tomato juice
  - ix. Roast chicken
  - x. Mutton curry (10 marks)
- b) Explain Five ways in which food and drink served in restaurant can be contaminated (10 marks)

**QUESTION FOUR (20 MARKS)**

- a) State Four reasons why bitter coffee is produced in service operation (4 marks)
- b) Describe Four methods used for taking orders (8 marks)
- c) Explain Four conditions for storage of wine (8 marks)

**QUESTION FIVE (20 MARKS)**

- a) Outline Five forms in which tea can be purchased (5 marks)
- b) List the order in which a wine /drink list may be presented (7 marks)
- c) Explain Four characteristics of a good wine glass (8 marks)