



# MACHAKOS UNIVERSITY

University Examinations 2020/2021 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

THIRD YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

BHT 318-3: FOOD AND BEVERAGE SERVICE LAB 2

DATE: 1/4/2021

TIME: 8.30-10.30 AM

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## INSTRUCTIONS

Answer question one and any other two questions

### QUESTION ONE (30 MARKS) COMPULSORY

- a) Discuss the five factors a Food carver would follow when presenting a carving trolley (10 marks)
- b) Highlight ten hygiene and safety factors relating to gueridon service (10 marks)
- c) A function manager based in United Kingdom is expecting Royal FamilyS members .
- Identity their titles (2 ½ marks)
  - How will you introduce each of them (2 ½ marks)
  - How will you address them verbally (2 ½ marks)
  - How will your address them on table place cards (2 ½ marks)

### QUESTION TWO (20 MARKS)

- a) Discuss the preparation and service of Banana Fruit under the following key points
- The 10 Equipment required (5 marks)
  - Accompaniments for the fruit (3 marks)
  - Name the five covers required (4 marks)
- b) State Eight factors that will determine restaurant opening times. (8 marks)

### **QUESTION THREE (20 MARKS)**

Compile a food and beverage menu using the following food items and cookery terms.

- a) Coffee, Milk, Marble Apricot sauce, Cake, Bread crumbled, Gravy sauce, Steamed, rice, Carrot, Sauté, Chicken, Cream, Soup, Pumpkin (10 marks)
- b) Design a Menu card for the above Foods assuming that the price is Kes 300.00 (5 marks)
- c) State Five factors you have considered when designing the menu card above (5 marks)

### **QUESTION FOUR (20 MARKS)**

- a) You are a supervisor of a food and beverage operation, explain the procedure you would follow to minimize complaints on foods you are selling by description (10 marks)
- b) State 10 contents that you will include in an event package as a sales person (10 marks)

### **QUESTION FIVE (20 MARKS)**

- a) State five methods of food service you would use in a wedding (5 marks)
- b) Discuss five factors to consider while choosing a function method of service (10 marks)
- c) Name five basic technical waiting skills (5 marks)