



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

ARTISAN IN FOOD AND BEVERAGE PRODUCTION AND SALES(TVET)

0402/213A: TRADE SERVICE THEORY

DATE: 17/4/2019

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

1. 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)
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2. a) Explain the procedure of crumbing down (8 marks)

- b) Explain Four style of service commonly practiced in food and beverage operation
(12 marks)
3. 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)
4. 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)
5. 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)