



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:

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)