



MACHAKOS UNIVERSITY COLLEGE

(A Constituent College of Kenyatta University)
University Examinations for 2015/2016 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST SEMESTER EXAMINATION FOR DEGREE IN BACHELOR OF SCIENCE IN
HOSPITALITY & TOURISM MANAGEMENT

HTM 214: FOOD AND BEVERAGE SERVICE LAB 1

DATE: 5/8/2016

TIME: 8:30 – 10:30 AM

INSTRUCTIONS

- This paper consists of Two Sections A and B
- Section A is Compulsory and carries 30 marks
- Section B has four questions of 20 marks each. Attempt any Two.

SECTION A COMPULSORY (30 MARKS)

1. a) Define the term 'mise-en-scene' (2 marks)
b) Outline four points to consider before laying the tablecloth (4 marks)
c) Identify four points on the professional and hygienic appearance of service staff (4 marks)
d) Describe the term 'cover' as used in food and beverage service (4 marks)
e) State five uses of a service plate (5 marks)
f) Illustrate an ala carte cover (5 marks)
g) Identify six basic technical skills in food service (6 marks)

SECTION B (40 MARKS)

Attempt any two questions

2. a) State the four table accompaniments (2 marks)
- b) Distinguish between an aperitif and a digestif (4 marks)
- c) Explain the procedure of crumbing down (6 marks)
- d) Explain the procedure of polishing a wine glass (8 marks)
3. a) Explain why simple napkin folds are better than the more complex ones.(8 marks)
- b) Describe a supplement food check (2 marks)
- c) Explain five ways the service staff would show their skills in up-selling.
(10 marks)
4. a) Outline five reasons why service staff should be on duty allowing enough
time before service commences (5 marks)
- b) State five general guidelines to ensure that the most appropriate wines
accompany a meal (5 marks)
- c) Explain any five attributes of food and beverage personnel (10 marks)
5. a) Outline the cover for a full afternoon tea (6 marks)
- b) State four social skills practiced by service staff during service (4 marks)
- c) Explain the following styles of service;
- i) Silver service
 - ii) Russian service
 - iii) Counter service
 - iv) Take away
 - v) Tray service