



MACHAKOS UNIVERSITY

University Examinations for 2022/2023 Academic Year

SCHOOL OF BUSINESS, ECONOMICS AND HOSPITALITY AND TOURISM
MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FISRT SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

BHM 202 FOOD AND BEVERAGE SERVICE LAB I

DATE:

TIME:

INSTRUCTIONS TO CANDIDATES

- (a) This paper consists of TWO sections; A and B*
(b) Section A consists of FIVE (5) tests on technical skills which must be balloted for.
(c) Section B tests meal service and must be attempted by all candidates
- Read carefully the test you have picked*
- Carry out the test as instructed*

Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing

SECTION A

TECHNICAL SKILLS (40 MARKS)

TEST ONE

- Demonstrate the cleaning of four dirty joint plates from the table to the side board
(19 marks)
- Set a cover in readiness for the fruit platter.
(10 marks)
- Demonstrate the presentation and service of mineral water to a seated guest in the restaurant.
(11 marks)

TEST TWO

- a) Demonstrate the service of soup from a soup tureen at the sideboard. (18 marks)
- b) Demonstrate the carrying of a pattern of hot food from the sideboard to the table. (7 marks)
- c) Demonstrate the presentation and service of tinned tomato juice to a seated guest in the restaurant. (15 marks)

TEST THREE

- a) Set a cover for afternoon tea. (12 marks)
- b) Demonstrate the service of pancake using a fork. (13 marks)
- c) Demonstrate the folding of bishop's mitre napkin fold. (15 marks)

TEST FOUR

- a) Demonstrate the preparation and presentation of fresh orange fruit to a seated guest in the restaurant. (18 marks)
- b) Set a tray for coffee with cream for room service. (8 marks)
- c) Demonstrate the service posture at the table when silver serving a portion of cake. (14 marks)

TEST FIVE

- a) Demonstrate the use of a service tray in the stocking of a side board. (16 marks)
- b) Demonstrate the changing of dirty ashtray from an occupied table. (11 marks)
- c) Demonstrate the carrying of six wine glasses by hand in a restaurant. (13 marks)

SECTION B:

MEAL SERVICE (60 MARKS)

Carry out the Mis-en-place of the day's menu for eight (8) guests using: -

- a) Plate service for the starter and sweet course.
- b) Silver service for the main course and coffee.