MACHAKOS UNIVERSITY

University Examinations for 2024/2025 Academic Year

SCHOOL OF BUSINESS, ECONOMICS, HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY AND TOURISM

FOURTH YEAR FIRST SEMESTER EXAMINATION FOR DEGREE IN BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

BHM 400: FOOD AND BEVERAGE SERVICE LAB MANAGEMENT

FOOD AND BEVERAGE SERVICE AND SALES MANAGEMENT PRACTICE

DATE: **TOTAL TIME: 9 HOURS**

TIMING:

PLANNING – 3HOURS

PRACTICAL – 6 HOURS

- ✓ ***Previous Preparation - 1 Hour***
- ✓ ***Mis-En-Place For Service - 4 Hours***
- ✓ ***Actual Service - 1 Hour***

INSTRUCTIONS TO CANDIDATES

Planning session: 3 hours

1. Tests will be picked by ballot.
2. Indicate the test picked, day date on the first page of the plan.
3. The candidates name and index number must be written on all pages of the plan. **Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing.**
4. Write the plan of work in triplicate. Hand in to the invigilator the original and duplicate copies. NB: - No alterations will be allowed after this session.
5. Hand in the **duplicate food/ingredients** order separate.
6. Each candidate will be allowed five assistants.
7. The number of guests to be served is (30).

NOTE

Candidates who do not plan, organize, supervise and control the service and sale of a three-course meal with coffee for sixteen (30) guests will be disqualified.

8. Only textbooks, recipe files/cards will be allowed during the planning session. ***Use of previous plans will not be allowed.***
9. The plan of work should include:
   a) Title page
   b) Table of content
   c) Terms of reference
   d) Beverage list
   e) Previous preparation
   f) Work to be covered
   g) Food/ingredients order list
   h) Equipment and materials requisition
   i) Costing and calculations (use costing sheet provided)
   j) Timed order of work for self and assistants
   k) Demonstration notes and references
10. Serve tasting samples of all beverages before being served to the guests
11. Tea will be served to the examiner at 10 o'clock and 4 o'clock
12. Coffee will be served with all meals
13. Candidates who do not produce 16portions of coffee, promotional drink, four portions of tea and serve 16 guests will be disqualified.
14. Cleaning should' be thorough and any unused commodities must be displayed for the examiner to see.
15. All receipts, vouchers and cash collected must be shown to the examiner at the end of the practical session.
16. A written report is to be handed to the examiner by 8:00am the following morning for all morning session and by 2: 00pm the following day for all the afternoon session candidates.

TEST INSTRUCTIONS

(a) Plan, organize, supervise the service and sale of three-course meal with choice in each course for 30 guests as specified in each test

(b) Prepare and serve four (4) portions of the tea for the examiner and 30 portions of coffee to be served with the meal.

(c) Instruct your assistants on the preparation of a specified beverage at a price not exceeding Ksh. 30.00 per glass.

(d) Instruct the assistants on the days mis-en-scene and mis-en-place the test specified in the question.

TEST ONE:

(a) A luncheon for thirty (30) youths participating in World Athletics· Championship at Nyayo Stadium, Nairobi Kenya. Use plate service.

(b) Orange juice.

(c) Carry out a demonstration on service of black velvet cocktail.

TEST TWO:

(a) Buffet for thirty (30) Kenyan government officials attending Madaraka day celebrations in Kisumu.

(b) Mixed fruit juice.

(c) Demonstrate the preparation of chaffing dishes.

TEST THREE:

(a) Lunch buffet for sixteen (30) United States of America embassy staff in Nairobi celebrating the victory of the elected president.

(b) Fresh pineapple juice.

(c) Demonstrate preparation and service of Pina-colada.

TEST FOUR:

(a) Buffet for sixteen (30) dignitaries accompanying the Tanzanian president during her state visit to Mombasa, Kenya.

(b) Mango juice.

(c) Demonstrate on the preparation and service of liquor in three different ways.

TEST FIVE:

(a) Lunch for sixteen (30) Indian doctors visiting Nakuru Level five hospital. Use plate service.

(b) Fresh orangeade.

(c) Demonstrate service of shandy beer.

TEST SIX:

(a) Dinner for sixteen (30) ministry of health meeting in Kakamega to discuss COVID-19 protocols. Use silver service.

(b) Pineapple and beet root juice.

(c) Demonstrate decanting and service of red wine to a seated guest.

TEST SEVEN:

(a) Buffet luncheon for sixteen (30) Kenya National Highways Authority directors and Chinese engineers during the commissioning of Mombasa express way road.

(b) Fresh lemonade.

(c) Demonstrate on the service of sparkling wine.

TEST EIGHT:

(a) Luncheon for sixteen (30) German dignitaries attending the agricultural show in Kericho. Use silver service.

(b) Fresh lemonade.

(c) Demonstrate the preparation of a cocktail using the shaking method.

TEST NINE:

(a) Barbecue dinner for sixteen (30) Mexican guests attending a wedding in Kiambu county.

(b) Fruit punch.

(c) Demonstrate the preparation and stocking of a gueridon trolley.

TEST TEN:

(a) Buffet dinner for sixteen (30) Japanese officials visiting Konza city in Machakos.

(b) Avocado juice.

(c) Demonstrate the preparation and service of Jamaican coffee.

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