



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2007/2008

SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF
SCIENCE (HOSPITALITY & TOURISM MANAGEMENT)

HIM 206: FOOD & BEVERAGE SERVICE

DATE: MONDAY, 16TH JUNE 2008

TIME: 2.00 P.M. – 4.00 P.M.

INSTRUCTIONS: This paper comprises of sections A & B. Section A is compulsory.

Answer any One question from section B.

SECTION A: COMPULSORY (25 MARKS)

1. (a) Describe the following terms:
 - (i) Restaurant
 - (ii) Table d *ho'te*
 - (iii) Silver service.

(6 marks)
- (b) Illustrate and explain the layout of an *à la carte* cover.

(5 marks)
- (c) Name four (4) types of
 - (i) cups
 - (ii) plates
 - (iii) spoons

(6 marks)
- (d) Highlight four (4) categories of wines expected in a dispense bar.

(2 marks)
- (e) Give four (4) functions of a waiter's cloth.

(2 marks)
- (f) Give four (4) items referred to as table accompaniments

(2 marks)
- (g) Name four (4) linen items required in a high class restaurant.

(2 marks)

SECTION B: (25 MARKS)

Answer any **One** question from this section.

2. (a) You are a restaurant manager incharge of a six member brigade.
Your outlet is open Monday to Saturday.
Identify the mis en place tasks in the restaurant and make a duty rota. (20 marks)
- (b) Write demonstration notes on how to take a food order from a guest. (5 marks)
3. Food and Beverage control is essential during service.
- (i) Describe how you can ensure that all items of food and drinks are accounted for. (10 marks)
- (ii) Giving reasons, identify a method of effective F & B control. (5 marks)
- (iii) Write training notes on how to serve white wine to a couple. (10 marks)
