SCHOOL OF PROFESSIONAL STUDIES

DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT

UNIT CODE: DHTM 110, UNIT NAME: FOOD AND BEVERAGE SERVICE II

September – December 2018/2019 End Semester Exam - Time: 2 Hours

Instructions: Answer Question ONE (Compulsory) and any other TWO questions.

QUESTION 1

a) Explain the following terms as used in service.

i. Cover (1 Mark)

ii. Tableware (1 Mark)

iii. Entrée (1 Mark)

iv. Food check (1 Mark)

v. Liqueurs (1 Mark)

b) Explain FOUR points to note when carrying a tray (4mark)

c) Identify FOUR qualities of a good wine glass (4marks)

d) List and briefly explain FIVE factors to consider when planning a menu for a food service operation (10Marks)

e) Explain the procedure of gueridon service (7 Marks)

QUESTION 2

a) Draw and label the appropriate covers for the following dishes (12 Marks)

a. Spaghetti

b. Omelettes
c. Consommé
d. Chilled melon

b) State FOUR uses of a service cloth (4Marks)

c) Explain FOUR different means of purchasing tea. (4Marks)

QUESTION 3

a) Highlight FIVE classification of wines. (10Marks)

b) List FOUR main methods of taking food and beverage order. (4 Marks)

c) State SIX useful information found on a wine label. (6 Marks)

QUESTION 4

a) Differentiate between the following.
   a. Cider and Perry (2 Marks)
   b. Coffee and Tea (2 Marks)
   c. Spring water and Mineral water (2 Marks)

b) Outline the classic menu sequence. (14 Marks)

QUESTION 5

a) Describe each of the following types of savouries.
   a. On toast. (2Marks)
   b. Canapes (2Marks)
   c. Tartlettes. (2Marks)

b) Explain Three styles of table service in food operation (6 Marks)

c) State FOUR points to observe when making cocktails. (8 Marks)