

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**EXAMINATION FOR THE AWARD OF
CERTIFICATE IN HOSPITALITY AND TOURISM MANAGEMENT**

CHTM 00104: INTRODUCTION TO FOOD AND BEVERAGE SERVICE

STREAMS: CHTM YISI

TIME: 2 HOURS

DAY/DATE: MONDAY 05/08/2019

8.30 AM – 10.30 AM

INSTRUCTIONS:

- **Answer ALL Questions in Section A and any three Questions in Section B**
- **Do not write anything on this question paper**

SECTION A (30 MARKS) – COMPULSORY

1. (a) Define the following terms as used in food and beverage service: [5 marks]

- (i) QSR and FSR
- (ii) Wort and Hops
- (iii) Mis-en-place
- (iv) Catering
- (v) Food and beverage service

(b) Briefly explain the various categories of soft non-alcoholic beverages. [5 marks]

(c) Briefly explain 3 functions of a beverage to the health of a person. [3 marks]

(d) Describe three common furniture found in food and beverage service sector. [6 marks]

(e) Describe factors to consider in purchasing of equipment to be used in a food and beverage service area. [5 marks]

- (f) State the various duties and responsibilities of a head waiter. [6 marks]

SECTION B: (40 MARKS) – ANSWER ANY TWO QUESTIONS FROM THIS SECTION

2. (a) Describe the 5 main serving methods used in food and beverage service. [10 marks]
- (b) Explain any 5 cooking methods used in the hotels. [10 marks]
3. Discuss the various factors to consider when planning for a banquet function. [20 marks]
4. (a) Describe the service of red wine to seated guests in a bar establishment. [10 marks]
- (b) Describe the steps involved in beer production up to the time its ready for consumption. [10 marks]
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