

CHUKA



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CHUKA & EMBU

**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: TUESDAY 10/12/2019

2.30 PM – 4.30 PM

INSTRUCTIONS:

- **Answer All Questions in section A One and any other Two in section B**
- **Do not write anything on the question paper**

SECTION A

1. Briefly explain the needs guest have while visiting food service establishment. [4 marks]
2. Define the term mis en place with brief explanation of how it is conducted. [5 marks]
3. Explain the term table ware and give examples in each. [4 marks]
4. Briefly explain service of wine to a seated guest. [6 marks]
5. Describe factors to consider in purchasing of equipment to be used in a food and beverage service area. [5 marks]
6. With illustration show the difference between two types of table setting. [6 marks]

SECTION B

7. (a) Discuss methods of service that can be adopted in a restaurant. [12 marks]
(b) Discuss methods of service that can be adopted in a restaurant. [8 marks]

8. (a) Discuss ways in which guest can be served from their convenient location. [10 marks]
- (b) Discuss service of breakfast and afternoon tea and how to set cover for each. [10 marks]
9. Discuss the food service divisions and the equipment's in each. [20 marks]
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