

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

THIRD YEAR EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF
TOURISM MANAGEMENT

BCHM 340: FOOD AND BEVERAGE SERVICE III

STREAMS: BCHM Y3S1

TIME: 2 HOURS

DAY/DATE: FRIDAY 8/12/2017

2.30 P.M - 4.30 P.M.

INSTRUCTIONS:

- Answer ALL Questions in SECTION A and any other TWO in Section B.
- Do not write anything on the question paper

SECTION A [30 MARKS]

QUESTION ONE

Define the following terms used in food and beverage production

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|----------------------------|-----------|
| (i) <i>Mis en place</i> | [2 Marks] |
| (ii) <i>Mire poix</i> | [2 Marks] |
| (iii) <i>Bouquet garni</i> | [2 Marks] |
| (iv) <i>Aboyeur</i> | [2 Marks] |

QUESTION TWO

Explain factors to consider when purchasing food and beverage service equipment. [5 Marks]

QUESTION THREE

Discuss FIVE information details that are vital when taking restaurant reservation. [5 Marks]

QUESTION FOUR

Briefly discuss restaurant layout and design. [6 Marks]

QUESTION FIVE

Explain how to prepare TWO common salad dressings. [6 Marks]

SECTIONB: ANSWER ANY TWO QUESTIONS

Discuss FIVE restaurant auxiliary sections under the following areas; Activities, Equipments and Staff. [20 Marks]

QUESTION SEVEN

- (a) Discuss procedure for carrying out room service. [10 Marks]
- (b) Generate a table *d'hotel menu* suitable for a group of luncheon. [10 Marks]

QUESTION EIGHT

- (a) Using sketch diagrams, explain FIVE vegetable cuts. [10 Marks]
 - (b) Explain FIVE kitchen sections for effective operations. [10 Marks]
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