



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

ARTISAN IN FOOD AND BEVERAGE PRODUCTION

0402/213A: TRADE THEORY SERVICE

DATE: 18/12/2020

TIME: 8.30-11.30 AM

INSTRUCTIONS

1. This paper consists of two sections A and B
2. Answer all the questions in Section A and any three from section B

SECTION: A (40MARKS)

1. Define the following terms
 - a) Fortified wine
 - b) Spirits
 - c) Accompaniments
 - d) Condiments
 - e) Crumbing down (10 marks)
2.
 - a) State FOUR advantages of plate service (4 marks)
 - b) Explain THREE conditions for storage of wine (6 marks)
3.
 - a) Indicate the correct mixers for the following spirits
 - i. Rum
 - ii. Gin
 - iii. Vodka
 - iv. Whisky (4 marks)
 - b) Outline SIX factors to be emphasized to restaurant staff on hygiene and etiquette (6 marks)
 - c) Explain any FIVE ways of preventing fire in the food and beverage area (10 marks)

SECTION: B (60 MARKS)

Answer any three questions from this section

4. a) List Four qualities of a good service tray (4 marks)
- b) Explain SIX factors to considered when Menu planning (12 marks)
- c) State FOUR characteristics of well brewed coffee (4 marks)
5. a) Explain SIX points to bear in mind when purchasing restaurant tool and equipment (12 marks)
- b) Outline FOUR points to note when clearing dirties from the table (4 marks)
- c) State FOUR points to note in the care of table linen (4 marks)
6. a) Describe the TWO methods used for taking orders (6 marks)
- b) Explain FOUR factors to consider when stocking sideboard (8 marks)
- c) Explain THREE points to consider when writing a menu card (6 marks)
7. a) Outline the procedure for crumbing down (8 marks)
- b) Explain THREE advantages of using disposable linen (6 marks)
- c) Outline the procedure of dealing unsatisfactory appearance of a customer in restaurant operation (6 marks)