

MAASAI MARA UNIVERSITY

REGULAR UNIVERSITY EXAMINATIONS 2019/2020 ACADEMIC YEAR FIRST YEAR FIRST SEMESTER

SCHOOL OF TOURISM, HOSPITALITY AND LEISURE STUDIES BACHELOR OF HOTELS AND HOSPITALITY MANAGEMENT

COURSE CODE: BHM 1105 COURSE TITLE: FOOD AND BEVERAGE SERVICE THEORY

DATE: 10TH DECEMBER 2019

TIME: 2.30-4.30PM

INSTRUCTIONS TO CANDIDATES

Answer ALL questions in section A and any other THREE in section B.

This paper consists of 2 printed pages. Please turn over

SECTION A- 30 MARKS

QUESTION ONE (30 MARKS)

i. Explain the following terms as used in service:

1.	Explain the following terms as used in service.	
	a) Cocktail	(1 marks)
	b) Crumbing down	(1 marks)
	c) Adjusting cover	(1 marks)
	d) Aperitif	(1 mark)
	e) Aboyeur	(1 mark)
ii.	LIST FIVE factors that may influence the quality of wine	(5 marks)
iii.	List TEN general points one must consider when purchasin	ng equipment
	for the service area	(5 marks)
iv.	Elucidate FIVE rules to follow while laying a table	(5 marks)
v.	Explain how a duplicate billing system works	(4 marks)
vi.	As a station waiter/waitress, explain how you would change	ge a soiled
	table cloth	(6 marks)
-	STION TWO (20 MARKS) Discuss five emerging issues and trends affecting outside c	atering. (10 marks)
IJ	 i. Describe FIVE characteristics of wine ii. give an example for each type above and the food that well with each characteristic 	(5 marks) at would work (5 marks)
QUES	TION THREE (20 MARKS)	
a)	Describe the duties of FIVE service personnel Discuss FIVE different types of menus and their advantage	(10 marks)
	Discuss III 2 anter ene types of menus and then davantage	(10 marks)
QUES	STION FOUR (20 MARKS)	
a)	Discuss the FIVE main service areas in a food and beverage	e outlet (10 marks)
b)	Describe FIVE modern food and beverage service methods	-
		(10 marks)
QUES	STION FIVE (20 MARKS)	

- a) Describe **FIVE** processes that should be followed to ensure a quality cup of coffee is served (5 marks)
- b) Using the examples below, explain reasons why coffee may turn out in the following way:

i.	Weak coffee	(5 marks)		
ii.	Flat coffee	(5 marks)		
iii.	Bitter coffee	(5 marks)		
END				