



**MURANG'A UNIVERSITY COLLEGE**  
(A Constituent college of Jomo Kenyatta University of Agriculture and Technology)  
**SCHOOL OF HOSPITALITY AND TOURISM**

**END OF SEMESTER 2 EXAMINATION (JAN-APRIL 2015)**  
**CLASS:DHM SEPTEMBER 2014 INTAKE**  
**COURSE CODE: DHM 1124**  
**FOOD AND BEVERAGE SERVICE TECHNIQUE 2( THEORY)**  
**DATE: 29<sup>TH</sup> APRIL 2015**

**TIME:2 HOURS**

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**INSTRUCTIONS TO CANDIDATES**

- 1.This paper consists of two sections, section A and section B. Section A is COMPULSORY. Attempt any FOUR questions from section B.**
- 2 .MOBILE PHONES ARE NOT ALLOWED IN THE EXAM ROOM.**

**SECTION A(30 MARKS)**

**1a.Define the following terms as used in food and beverage service 10marks**

- i) Menu
  - ii) Cover
  - iii) Stillroom
  - iv) Automatic vending
  - v) Tableware
- b) Differentiate between table d horte cover and a la carte cover [4marks]**
- c) discuss three(3) factors which influence the meal drink experience [6marks]**
- d) Explain four points to note when carrying a tray [4mark]**
- e) State six factors to note when purchasing tables for a restaurant [6marks]**

## **SECTION B(40MARKS)**

2a .Distinguish between the manual and machine dishwashing methods [2mark]

b) Identify four qualities of a good wine glass [4marks]

c) Distinguish between the following [ 4marks]

i Afternoon tea and high tea

i Food check and bill

3.a) Mention any *four* tasks carried out at the wash up [4marks]

b) State *six* points in the management of a cellar [6marks]

4.a)Draw and lable the appropriate covers for the following dishes [6marks]

i Spaghetti

ii omelettes

iii consommé

iv chilled melon

b) State *four* uses of a service cloth [4marks]

5.a)Name and briefly explain the four types of breakfasts [8marks ]

b) Explain the term entrée as used in food and beverage service [2marks]

6) List and briefly explain five factors to consider when planning a menu for a food service operation [ 10marks]