



**MURANG'A UNIVERSITY COLLEGE**  
**(A Constituent of Jomo Kenyatta University of Agriculture)**

**SCHOOL OF HOSPITALITY AND TOURISM**

**DEPARTMENT: HOSPITALITY**

**MAIN EXAMINATION**

**UNIT CODE : 1216**

**UNIT TITLE : FOOD AND BEVERAGE SERVICE III**

**DATE: 22<sup>nd</sup> April 2016**

**TIME: 2 HOURS**

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**SECTION A ATTEMPT ALL QUESTIONS (30 MARKS)**

**QUESTION ONE**

- a) Describe the following terminologies
  - i) A la' carte menu
  - ii) Table d'hote menu
  - iii) American breakfast
  - iv) Continental breakfast (8 marks)
- a) State five (5) daily duties of the restaurant supervisor (5 marks)
- b) Illustrate the set up of a full English breakfast cover (13 marks)
- c) Highlight four (4) Mise-en-place activities for English breakfast (4 marks)

**SECTION B: ATTEMPT TWO (2) QUESTION ONLY (40 MARKS)**

**QUESTION TWO**

- a) Different between the following terminologies
  - i) High tea and reception tea
  - ii) duplicate and triplicate checking systems (8 marks)
- b. Discuss various layouts of cafeteria style of service (12 marks)

**QUESTION THREE**

- a) Outline the procedure for order taking (8 marks)
- b) Compile a menu for a full English breakfast (12 marks)

**QUESTION FOUR**

- a) Describe four special food checks used during food service (12 marks)
- b) i) Explain the term function catering (2 marks)
  - ii) Classify types of functions into three (3) and give two examples in each case (6 marks)