



# **MASEÑO UNIVERSITY**

## **UNIVERSITY EXAMINATIONS 2012/2013**

**SECOND YEAR SECOND SEMESTER EXAMINATIONS  
FOR THE DEGREE OF BACHELOR OF SCIENCE IN  
ECOTOURISM, HOTEL & INSTITUTIONAL  
MANAGEMENT WITH INFORMATION TECHNOLOGY  
(MAIN CAMPUS)**

**SEH 210: FOOD AND BEVERAGE SERVICE  
EQUIPMENT**

*Date: 18<sup>th</sup> July, 2013*

*Time: 11.00 a.m. – 1.00 p.m.*

**EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE  
(ECOTOURISM, HOTEL AND INSTITUTION MANAGEMENT)  
YEAR TWO, SEMESTER TWO  
SEH 210: FOOD AND BEVERAGE SERVICE EQUIPMENT  
(MAIN CAMPUS)**

**INSTRUCTIONS**

1. ANSWER ALL THE QUESTIONS IN SECTION A
2. ANSWER ONE QUESTION IN SECTION B
3. ANSWER ALL THE QUESTIONS IN THE ANSWER BOOKLET PROVIDED

**SECTION A (45 MARKS)**

**ANSWER ALL QUESTIONS IN THIS SECTION**

1. Most linen in food and beverage service areas reduce noise from cutlery laid on the table. Illustrate three other uses of each of the following types of linen.
  - a. Table cloth
  - b. Table napkin
  - c. Doilies
  - d. Table runner
  - e. Slip clothes
  - f. Place mats

(9 marks)
2. Define the types of dining arrangements.

(7 marks)
3. Explain the factors that determine the style and design of a sideboard.

(4 marks)
4. Glassware, glasses, knives, cutting boards, ice making machines, fridges, strainers, whisks, straws, funnels, bottle openers, sinks and salvers are examples of equipment that may be found at the dispense bar. Highlight the use of ten other pieces of equipment that may be found at the dispense bar.

(10 marks)
5. "When folding napkins, pay attention to neatness and hygiene". Discuss  

(6 marks)

- 6.
- a. State six advantages and four disadvantages of disposables. (5 marks)
  - b. Identify the factors that have led to the growth in the use of disposables. (4 marks)

**SECTION B (25 MARKS)**

**ANSWER ONE QUESTION IN THIS SECTION**

- 7.
- a. Give fourteen general factors that you should consider when purchasing vending equipment. (7 marks)
  - b. Describe nine advantages and nine disadvantages of vending machines. (18 marks)
- 8.
- a. "The choice of furniture and its placing, linen, tableware, small equipment and glassware will be determined by certain factors". Expound. (10 marks)
  - b. Explain fifteen general factors that must be considered when purchasing equipment for a food and beverage service area. (15 marks)