



The Co-operative University of Kenya

SUPPLEMENTARY / SPECIAL EXAMINATION AUGUST-2019

EXAMINATION FOR THE DIPLOMA IN CATERING & HOTEL MANAGEMENT

UNIT CODE: DCHM 1102

UNIT TITLE: FOOD AND BEVERAGE SERVICE THEORY

DATE: 29TH AUGUST, 2019

TIME: 9:00 AM – 11:00 AM

INSTRUCTIONS:

Answer question **ONE (compulsory)** and any other **TWO** questions

QUESTION ONE

- a) Explain the meaning of each of the following terms as used in Food Service
- i. Decanting (2 Marks)
 - ii. Wine (2 Marks)
 - iii. Liqueur (2 Marks)
- b) Highlight **FOUR** advantages of Buffet style of service (4 Marks)
- c) Explain **FIVE** methods of service (10 Marks)
- d) Explain **FIVE** ins situ methods of specialized service (10 Marks)

QUESTION TWO

- a) Highlight **FOUR** uses of a Service Salver (4 Marks)
- b) Outline the procedure of Polishing glasses (6 Marks)
- c) Explain **FIVE** duties of a Restaurant manager (10 Marks)

QUESTION THREE

Explain **TEN** courses in the Classic Menu sequence (20 Marks)

QUESTION FOUR

- a) Explain **FIVE** methods of Table service (10 Marks)
- b) Outline the basic procedure of serving White wine (10 Marks)

QUESTION FIVE

- a) Highlight **TEN** courses in the classic Menu sequence (10 Marks)
- b) Explain **FIVE** factors that affect the choice of the Food service method (10Marks)