

MASENO UNIVERSITY

UNIVERSITY EXAMINATIONS 2012/2013

FIRST YEAR FIRST SEMESTER EXAMINATIONS FOR
THE CERTIFICATE IN HOSPITALITY & TOURISM
OPERATIONS
(CITY CAMPUS)

**SEH 0014: INTRODUCTION TO FOOD AND
BEVERAGE SERVICE INDUSTRY**

Date: 5th August, 2013

Time: 9.00 – 11.00 a.m.

**CERTIFICATE IN HOSPITALITY MANAGEMENT
FIRST YEAR, SEMESTER ONE
SEH 00014: INTRODUCTION TO FOOD AND BEVERAGE SERVICE
INDUSTRY
(CITY CAMPUS)**

INSTRUCTIONS

1. THIS QUESTION PAPER HAS ONE SECTION ONLY
 2. ANSWER ALL THE QUESTIONS
 3. ANSWER ALL QUESTIONS IN THE ANSWER BOOKLET PROVIDED
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1.
 - a. Restaurants and hotels are sectors of the food and beverage service industry. Describe three other sectors of the food and beverage service industry. (6 marks)
 - b. Explain any five food and beverage service methods. (10 marks)
 2. Outline the food and beverage service sequence. (7 marks)
 3. "Food and beverage service staff should be professional and hygienic in appearance". Expound (10 marks)
 4. List the use of fifteen items of equipment that could be found at the dispense bar. (15 marks)
 5. Give two uses of any six types of linen. (12 marks)
 6. Outline ten factors that need to be considered when taking children's food and beverage orders. (10 marks)