



MURANG'A UNIVERSITY OF TECHNOLOGY

SCHOOL OF PURE AND APPLIED SCIENCE

DEPARTMENT OF HOSPITALITY

UNIVERSITY ORDINARY EXAMINATION

2017/2018 ACADEMIC YEAR

**SECOND YEAR, SECOND SEMESTER EXAMINATION FOR BACHELOR OF
SCIENCE IN HOSPITALITY MANAGEMENT**

HHM205: FOOD AND BEVERAGE TECHNIQUES II

DURATION: 2 HOURS

DATE: 20TH APRIL 2018

TIME: 2.00PM – 4.00PM

Instructions to Candidates:

1. Answer **Section A** and **Any Other Two** questions in **Section B**.
2. Mobile phones are not allowed in the examination room.
3. You are not allowed to write on this examination question paper.

SECTION A – ANSWER ALL QUESTIONS IN THIS SECTION (30 Marks)

QUESTION ONE

- a) Analyze five key functions of each of the following food and beverage personnel. (10 Marks)
- i. Food and beverage manager
 - ii. Waiter
- b) Explain four characteristics of a table d’hôte menu. (10 Marks)
- c) Explain five faults in wine. (10 Mark)

SECTION B – ANSWER ANY TWO QUESTIONS IN THIS SECTION

QUESTION TWO (20 MARKS)

Discuss five (5) factors that influence the meal drink experience. (20 Marks)

QUESTION THREE (20 MARKS)

- a) Analyze five (5) advantages of silver service (10 Marks)
- b) Name the type of glasses that will appropriately be used to serve the following types of drinks. (5 Marks)
- i. Martini
 - ii. Champagne
 - iii. John Walker
 - iv. Irish coffee
 - v. Beer
- c) Explain five (5) duties of a sommelier. (5 Marks)

QUESTION FOUR (20 MARKS)

Discuss five (5) types of service method used in catering establishments. (20 Marks)

QUESTION FOUR (20 MARKS)

Using pictorial illustration demonstrate how to set a table d’hôte cover for an English breakfast. (20 Marks)