



# MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

ARTISAN IN FOOD AND BEVERAGE PRODUCTION

0402/213A: TRADE THEORY SERVICE

DATE: 18/12/2020

TIME: 8.30-11.30 AM

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## INSTRUCTIONS

1. This paper consists of two sections A and B
2. Answer all the questions in Section A and any three from section B

### SECTION: A (40MARKS)

1. Define the following terms
  - a) Fortified wine
  - b) Spirits
  - c) Accompaniments
  - d) Condiments
  - e) Crumbing down (10 marks)
2.
  - a) State FOUR advantages of plate service (4 marks)
  - b) Explain THREE conditions for storage of wine (6 marks)
3.
  - a) Indicate the correct mixers for the following spirits
    - i. Rum
    - ii. Gin
    - iii. Vodka
    - iv. Whisky (4 marks)
  - b) Outline SIX factors to be emphasized to restaurant staff on hygiene and etiquette (6 marks)

- c) Explain any FIVE ways of preventing fire in the food and beverage area (10 marks)

**SECTION: B (60 MARKS)**

**Answer any three questions from this section**

4. a) List Four qualities of a good service tray (4 marks)  
b) Explain SIX factors to considered when Menu planning (12 marks)  
c) State FOUR characteristics of well brewed coffee (4 marks)
5. a) Explain SIX points to bear in mind when purchasing restaurant tool and equipment (12 marks)  
b) Outline FOUR points to note when clearing dirties from the table (4 marks)  
c) State FOUR points to note in the care of table linen (4 marks)
6. a) Describe the TWO methods used for taking orders (6 marks)  
b) Explain FOUR factors to consider when stocking sideboard (8 marks)  
c) Explain THREE points to consider when writing a menu card (6 marks)
7. a) Outline the procedure for crumbing down (8 marks)  
b) Explain THREE advantages of using disposable linen (6 marks)  
c) Outline the procedure of dealing unsatisfactory appearance of a customer in restaurant operation (6 marks)