

CHUKA



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CHUKA / EMBU

**EXAMINATION FOR THE AWARD OF
CERTIFICATE IN HOSPITALITY AND TOURISM**

CHTM 00104: INTRODUCTION TO FOOD AND BEVERAGE SERVICE

STREAMS: CHTM

TIME: 2 HOURS

DAY/DATE: TUESDAY 6 /07/ 2021

8.30 AM – 10.30 AM

INSTRUCTIONS:

- Answer All questions in Section A (Compulsory) and any other TWO in Section B.
- Do not write anything on the question paper

SECTION A (30 MARKS)

1. Briefly explain the needs that drive you to visit a hospitality establishment.[4 Marks]
2. Briefly explain skills necessary to make you effective in foodservice industry.
[5 Marks]
3. Briefly explain factors considered in purchasing furniture for a restaurant. [5 Marks]
4. Briefly discuss steps and procedures followed while preparing for service. [6 Marks]
5. Briefly explain two ways you can set a table and show the distinction in each.
[6 Marks]
6. Briefly discuss duties carried out by the following foodservice personnel [4 Marks]

Barista
Sommelier.

SECTION B (40 MARKS)

7. a) Discuss service and presentation of different menu items as they appear in the French classical menu. [12 Marks]
- b) Discuss methods of service that can be adopted in a restaurant. [8 Marks]
8. a) Discuss ways guest can be served from their convenient location. [10 Marks]
- b) Discuss the organizational structure of food and beverage division of a hotel. [10 Marks]
9. Discuss the foodservice divisions and the equipment's in each. [20 Marks]
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