

Name _____

Index No. _____

1402/313
FOOD AND BEVERAGE SERVICE
THEORY
June/July 2015
Time: 3 hours

Candidate's Signature _____

Date _____



THE KENYA NATIONAL EXAMINATIONS COUNCIL

**CRAFT CERTIFICATE IN FOOD AND BEVERAGE
PRODUCTION AND SERVICE**

FOOD AND BEVERAGE SERVICE THEORY

3 hours



INSTRUCTIONS TO CANDIDATES

Write your name and index number in the spaces provided.

Sign and write the date of examination in the spaces provided above.

This paper consists of TWO sections: A and B.

Section A is COMPULSORY.

Answer any FOUR questions from section B in the spaces provided in this question paper.

All questions carry equal marks.

Do NOT remove any pages from this question paper.

Candidates should answer the questions in English.

For Examiner's Use Only

Section	Question	Maximum Score	Candidate's Score
A	1	20	
B		20	
		20	
		20	
		20	
Total Score			

This paper consists of 16 printed pages.

Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing.

SECTION A: PREMISES AND EQUIPMENT (20 marks)

Answer **ALL** the questions in this section.

1. (a) State **three** qualities of a good wine glass. (3 marks)
- (b) (i) Identify the **four** types of fire. (2 marks)
- (ii) State **five** common causes of fires in the restaurant. (5 marks)
- (c) State **six** factors to consider when purchasing tableware for a restaurant. (6 marks)
- (d) Outline the daily cleaning procedure of mirrors in a fast food outlet. (4 marks)

SECTION B: (80 marks)

Answer any **FOUR** questions from this section.

2. (a) Explain **four** differences between "**duplicate**" and "**triplicate**" billing methods. (8 marks)
- (b) Describe the following billing methods as used in food and beverage establishments.
 - (i) bill as check;
 - (ii) voucher;
 - (iii) deferred. (12 marks)
3. (a) Identify **four** types of specialized service. (2 marks)
- (b) Distinguish between silver and family service methods. (6 marks)
- (c) Describe the following food and beverage areas:
 - (i) hotplate;
 - (ii) plate room;
 - (iii) wash-up;
 - (iv) dispense bar. (12 marks)
4. (a) Highlight **eight** details found on a wine label. (12 marks)
- (b) Distinguish between:
 - (i) Liqueur brandy and brandy liquor;
 - (ii) Hors-d'oeuvre and Entrees;
 - (iii) Releves and sorbets. (4 marks)

(6 marks)



- (c) Explain the following terms as used in beverages:
- (i) decaffeinated coffee;
 - (ii) aperitifs;
 - (iii) iced coffee;
 - (iv) syrups;
 - (v) jasmine tea. (10 marks)

5. (a) (i) State **two** advantages of using simple napkin folds in the restaurant. (2 marks)
- (ii) Explain **two** points to note before laying a table cloth. (4 marks)
- (b) State **four** uses of trays in the restaurant. (4 marks)
- (c) Distinguish between "mis-en-scene" and "mis-en-place" as used in food and beverage service. (4 marks)
- (d) Sketch a staff organisation chart for the food and beverage personnel in a small hotel. (6 marks)

6. (a) Explain the following:
- (i) function catering; (2 marks)
 - (ii) outdoor catering. (2 marks)
- (b) Using diagrams, illustrate the following:
- (i) retour check;
 - (ii) supplement check. (6 marks)
- (c) Describe the wedding reception buffet organisation in relation to the:
- (i) service of food; (3 marks)
 - (ii) service of tea and coffee; (3 marks)
 - (iii) service of alcoholic and non-alcoholic drinks. (4 marks)

