



GRETSA UNIVERSITY - THIKA

**UNIVERSITY EXAMINATIONS
MAY - AUGUST 2018 SEMESTER**

**BACHELOR OF SCIENCE IN HOSPITALITY
MANAGEMENT**

COURSE CODE: BSHM 200

COURSE TITLE: FOOD & BEVERAGE SERVICE PRACTICE

DATE: 31 JULY 2018

TIME: 11.00 AM- 3.00 PM

INSTRUCTIONS TO CANDIDATES

1. THIS PAPER CONSISTS OF **TWO** SECTIONS: **A** AND **B**
2. SECTION **A** CONSISTS OF **FOUR (4)** TESTS ON TECHNICAL SKILLS
3. SECTION **B** TESTS ON MEAL SERVICE
4. THE TWO SECTIONS MUST BE ATTEMPTED BY ALL CANDIDATES

CAUTION: *All exam rooms are under CCTV surveillance during the examination period.*

SECTION A: TECHNICAL SKILLS [40 marks]

Every candidate to demonstrate skills in:

- a) Folding napkins [10 marks]
- b) Laying the table [10 marks]
- c) Carrying equipment [10 marks]
- d) Preparation of food and beverage service equipment [10 marks]

SECTION B: MEAL SERVICE [60 marks]

- a) Every candidate to carry out:
 - (i) Mis-en-scene activities in the restaurant [10 marks]
 - (ii) Mis-en-place activities in the restaurant [10 marks]
- b) All candidates to silver serve food and coffee they have produced to two customers [40 marks]