



# **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: 26 JULY 2018**

**TIME: 11.00 AM- 3.00 PM**

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## **INSTRUCTIONS TO CANDIDATES**

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

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

**SECTION A: TECHNICAL SKILLS****[40 marks]**

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**Test One**

- a) Set up a table for 4 guests for the service of the following menu items:
- (i) Consommé soup served with bread rolls
  - (ii) Spaghetti bolognaise (to be accompanied by red wine for one guest)
  - (iii) Bread and butter pudding
- b) Assuming that the four guests will order for all the three meals:
- (i) Write a food order for the kitchen
  - (ii) The meals cost ksh. 100 per head. Bill the guests (use your waiter's pad)

**Test Two**

- a) Set up a table for 4 guests for the service of the following menu:
- (i) Vegetable salad (to be accompanied by sparkling wine for one guest)
  - (ii) Sweet and sour pork served with cumin rice and ratatouille
  - (iii) Plain cake served with custard sauce
- b) Assuming that the four guests will order for all the three meals:
- (i) Write a food order for the kitchen
  - (ii) The meal costs ksh. 100 per head. Bill the guests (use your waiter's pad)

**Test Three**

- a) Set up a table for 4 guests for the service of the following menu:
- (i) Sour porridge
  - (ii) Beef carbonade served with potato bhajia and vegetable salad (to be accompanied by red wine for one guest)
  - (iii) Ice cream served in peanuts candies
- b) Assuming that the four guests will order for all the three meals:
- (i) Write a food order for the kitchen
  - (ii) The meal costs ksh. 100 per head. Bill the guests (use your waiter's pad)

**SECTION B: MEAL SERVICE****[60 marks]**

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Every candidate to carry out mis-en-place and service of the day's menu using:

- a) Plate service for all the courses
- b) Silver service for the main course