

SECTION A: COMPULSORY (20 marks)*Answer ALL the questions in this Section.*

1. State **four** disadvantages of silver style of service. (4 marks)
2. State **four** functions of a menu. (4 marks)
3. Highlight **four** after service duties carried out by the still room supervisor. (4 marks)
4. Distinguish between the following:
 - (a) Turkish and French coffee;
 - (b) Jamaican and Russian coffee. (4 marks)
5. Explain the following terms:
 - (a) Mise-en-place;
 - (b) Bleu. (4 marks)

SECTION B: (80 marks)*Answer any FOUR questions from this Section.*

6.
 - (a) State **six** reasons why waiters wear uniforms. (6 marks)
 - (b) Explain **six** duties of a food and beverage manager. (6 marks)
 - (c) Explain **four** factors which determine the number of staff required for a catering establishment. (8 marks)
7.
 - (a) Identify **three** reasons why safety hazards in the restaurant should be removed as soon as they are spotted. (3 marks)
 - (b) Highlight **five** causes of accidents in a restaurant. (5 marks)
 - (c) State **four** appropriate ways of storing each of the following food and beverage service equipment:
 - (i) cutlery; (4 marks)
 - (ii) glassware; (4 marks)
 - (iii) silverware. (4 marks)

8. (a) Differentiate between the following:
- (i) Chinaware and glassware;
 - (ii) English and continental breakfast. (4 marks)
- (b) Identify **three** characteristics of each of the following menus:
- (i) A la carte;
 - (ii) Table d'hote. (6 marks)
- (c) Describe the cover and accompaniment for the following dishes:
- (i) puree soup;
 - (ii) varied hors d'oeuvre;
 - (iii) spaghetti;
 - (iv) roast duck. (10 marks)
9. (a) Highlight **eight** points to consider when making cocktails. (8 marks)
- (b) Describe the following beverages:
- (i) squashes;
 - (ii) juices;
 - (iii) white wine;
 - (iv) beer. (12 marks)
10. (a) Explain the following:
- (i) drive through service;
 - (ii) room service. (4 marks)
- (b) Explain **three** methods used in taking food and beverage orders. (6 marks)
- (c) Compilation of the menu is the most important part of a caterer's work. Explain **five** factors to consider when designing a good restaurant menu. (10 marks)