

**072106T4FBC**

**FOOD AND BEVERAGE SALES AND SERVICE LEVEL 6**

**HOS/OS/FB/CR/02/6/A**

**MANAGE FOOD AND BEVERAGE OPERATIONS**

**July/August 2024**



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION  
COUNCIL (TVET CDACC)**

**PRACTICAL ASSESSMENT**

**TIME: 4 HOURS**

**INSTRUCTIONS TO CANDIDATE:**

1. Do not write on the question paper.
2. A separate plain paper will be provided.
3. Return this paper to assessor at the end of the assessment

**This guide consists of TWO(2) printed pages**

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

## **PRACTICAL TASKS**

1. Your restaurant has been booked for luncheon by eight Senators visiting your institution. You are required to perform the following tasks;

**Task 1.** Assemble equipment and materials

**Task 2.** Carry out mise-en-scene activities

**Task 3.** Carry out mise-en-place activities

**Task 4.** Design a menu for the day

**Task 5.** Serve food and beverage

**Task 6.** Bill the guest

**Task 7.** Ensure hygiene and safety

**Task 8.** Perform post service activities

**Task 9.** Write a report on the days activity.

2. The following equipment and materials will be required;

- i. Assorted glassware
- ii. Assorted crockery
- iii. Assorted furniture
- iv. Assorted linen
- v. 3 Course Meal
- vi. Cleaning materials and Equipment

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