

072106T4FBC

FOOD AND BEVERAGE SALES AND SERVICE LEVEL 6

HOS/OS/FB/CR/03/6/A

Manage Bar Operations

Nov/Dec 2024



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

PRACTICAL ASSESSMENT

TIME: 5 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks

You have landed a new job at Serena lodge Maasai Mara as a bar man. You are required to perform the following tasks assigned on the first day as part of the assessment for the job.

- i. Task I: Prepare bar station for service
- ii. Task II: Design a beverage list
- iii. Task III: Prepare a Bloody Mary Cocktail
- iv. Task IV: Serve whisky in three different ways to three seated guests
- v. Task V: Bill the guests.
- vi. Task VI: Perform bar closing activities.

2. You have been provided with the following resources for the practical tasks:

SN	ITEMS REQUIRED
1.	Side plates
2.	Saucers
3.	Whisky/rock glass
4.	Highball glass
5.	Cocktail shaker/Boston shaker
6.	Tot measure
7.	Bar spoon
8.	Flower vases
9.	Tables
10.	Chairs
11.	Side boards
12.	Table clothes
13.	Slip clothes
14.	Napkins
15.	Waiters' cloth
16.	Glass cloth
17.	Cleaning clothes
18.	Service uniform
19.	Silver salver
20.	Table number
21.	Ash tray
22.	Serviettes
23.	Manila papers
24.	Masking tapes
25.	Marker pens
26.	Foolscaps
27.	Vodka
28.	Tomato juice
29.	Worcestershire
30.	Tabasco
31.	Salt
32.	Pepper
33.	Lemon

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