

072106T4FBS

FOOD AND BEVERAGE SALES AND SERVICE MANAGEMENT LEVEL 6

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

Manage Food and Beverage 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
 - i. TASK I: Carry out mise-en-place activities
 - ii. TASK II: Design the day's menu card
 - iii. TASK III: Silver serve food and beverage with coffee to two guests
 - iv. TASK IV: Bill the guest
 - v. TASK V: Carry out post service activities
 - vi. TASK VI: Write a report on the day's operations
2. You have been provided with the following resources for the practical tasks:
 - Tableware
 - Furniture

- Cruet set
- Table accompaniments
- Table linen
- Manilla papers
- Plain papers
- Foolscaps
- Permanent markers
- Three- course meal with coffee

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