

072106T4FBS

FOOD AND BEVERAGE SERVICE AND SALES MANAGER LEVEL 6

HOS/OS/FB/CR/08/6/A

Manage Food and Beverages Revenue Performance

Nov/Dec 2024



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

PRACTICAL ASSESSMENT

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks
 - i. TASK I: Design a standard recipe of a cocktail of your choice.
 - ii. TASK II: Cost the above cocktail recipe and include a 25% gross profit.
 - iii. TASK III: Design a simple tent card for the above cocktail to include an accurate legal description that makes it sound exciting and interesting.
 - iv. TASK IV: You are in charge of a cocktail party in your establishment with 100 attendees. They are to be served with snacks, soft drinks, wines and cocktails. Prepare an end of day report assuming the event has taken place.

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

- Manila papers
- Plain papers
- Foolscaps
- Permanent markers

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