

072106T4FBS

FOOD & BEVERAGE SALES AND SERVICE MANAGEMENT LEVEL 6

HO/CU/FB/BC/06/6/A

Manage Specialty Outlets

Nov/Dec 2024



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

PRACTICAL ASSESSMENT

TIME: 4 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are in charge of a specialty restaurant that opened in your town. You are tasked with planning and supervision of an ethnic event of your choice for two guests. Carry out the following tasks:
 - i. Task I: Design an ethnic menu of your choice
 - ii. Task II: Carry out mise-en-place for an ethnic event of your choice
 - iii. Task III: Prepare a center piece clearly bringing out the theme of the day.
 - iv. Task IV: Serve Tamarind juice for the event
 - v. Task V: Write the report of the event

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

TOOLS/ EQUIPMENT	FOOD AND BEVERAGE PRODUCTS/MATERIALS
<ul style="list-style-type: none"> • Office pins • Pen/pencils/erasers • Scissors • Rulers • Marker pen/ highlight pens • Chairs • Tables • Display board • Music system • Glassware • Wine opener • Flip chart stand • Sideboard 	<ul style="list-style-type: none"> • Adequate table linen • Chair covers • Waiters cloth • Drapery of assorted colors • Manila paper • Fresh flowers

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