

**072106T4FBS**

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

**HOS/OS/FB/CR/03/6**

**Manage Food and Beverage Operations**

**July/ August 2025**



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

**PRACTICAL ASSESSMENT**

**Time: 3 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

**PRACTICAL TASKS**

1. You are required to perform the following tasks;
  - a) **TASK 1:** Perform the pre-service duties
  - b) **TASK 2:** Prepare your individual mise-en-place that will be used to set up your table of 6pax based on the menu balloted.
  - c) **TASK 3:** Set up the table according to the menu selected adhering to the correct professional techniques

d) **TASK 4:** Use the family style of service and attend to 6 patrons based on the 3-course menu of the day

2. You have been provided with the following resources;

- (i) Cleaning equipment and materials
- (ii) A well-equipped restaurant with adequate furniture, glassware, cutlery, crockery, linen and accessories.
- (iii) Assorted condiments
- (iv) Sample menu options that will be balloted
- (v) 3-course meal comprising of a salad, main dish and dessert

### Appendices

<b>MENU 1</b>	<b>MENU 2</b>
Duck liver pâté on toast	Caprese salad with balsamic glaze
XXXXXXXXXX	XXXXXXXXXX
French onion soup with Gruyère crouton	Minestrone with Parmesan
XXXXXXXXXX	XXXXXXXXXX
Fish fillet with French fries and coleslaw	Osso buco with saffron risotto
XXXXXXXXXX	XXXXXXXXXX
Crème brûlée	Tiramisu

<b>MENU 3</b>	<b>MENU 4</b>
Buffalo chicken wings	Vegetable samosas with mint chutney
XXXXXXXXXX	XXXXXXXXXX
Caesar salad with anchovies	Roasted pumpkin soup
XXXXXXXXXX	XXXXXXXXXX
BBQ glazed ribs with coleslaw and roast potatoes	Chicken adobo with garlic rice
XXXXXXXXXX	XXXXXXXXXX
Fruit salad	Fruit cuts

easyvet.com

**THIS IS THE LAST PRINTED PAGE**