SCHRAWet.com

Name		Index No.	-
1402/313		Candidate's Signature	
FOOD AND BEVERAGE SERVICE			
THEORY	off the	Date	
June/July 2015			



THE KENYA NATIONAL EXAMINATIONS COUNCIL

CRAFT CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION AND SERVICE

FOOD AND BEVERAGE SERVICE THEORY

3 hours

3 1 JUL 2013

INSTRUCTIONS TO CANDIDATES

Write your name and index number in the spaces provided.

Sign and write the date of examination in the spaces provided above.

This paper consists of TWO sections: A and B.

Section A is COMPULSORY.

Time: 3 hours

Answer any FOUR questions from section B in the spaces provided in this question paper. All questions carry equal marks.

Do NOT remove any pages from this question paper.

Candidates should answer the questions in English.

For Examiner's Use Only

Section	Question	Maximum Score	Candidate's Score
A	1	20	- PERSON
		20	
В		20	
В		20	
		20	
-		Total Score	

This paper consists of 16 printed pages.

Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing.

SECTION A: PREMISES AND EQUIPMENT (20 marks)

Answer ALL the questions in this section.

1.	(a)	State three qualities of a good wine glass.	
	(b)	(i) Identify the four types of fire.	(3 marks)
		(ii) State five common causes of fires in the restaurant.	(2 marks)
	(c)	State six factors to consider when purchasing tableware for a restaurant. Outline the delta	(5 marks)
	(d)	Outline the daily cleaning procedure of mirrors in a fast food outlet.	(6 marks)
		Securios in a fast food outlet.	(4 marks)

SECTION B: (80 marks)

Answer any FOUR questions from this section.

- 2. Explain four differences between "duplicate" and "triplicate" billing methods. (a) (8 marks) (b)
 - Describe the following billing methods as used in food and beverage establishments, (i)
 - bill as check;
 - (ii) voucher;
 - (iii) deferred.

(12 marks)

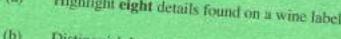
3. Identify four types of specialized service. (a)

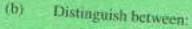
(2 marks)

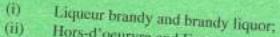
Distinguish between silver and family service methods. (b)

(6 marks)

- Describe the following food and beverage areas: (c)
 - (i) hotplate:
 - (ii) plate room;
 - (iiii) wash-up:
 - dispense bar. (iv)
- 4. Highlight eight details found on a wine label. (B)







- Hors-d'oeurvre and Entrees; (ii)
- Releves and sorbets. (iii)

3 1 JUL 20 J (12 marks) (4 marks)

(6 marks)

	(c)	Explain the following terms as used in beverages:	
		(i) decaffeinated coffee;	
		(ii) aperitifs;	
		(iii) iced coffee;	
		(iv) syrups;	
		(v) jasmine tea.	(10 marks)
5,	(a)	(i) State two advantages of using simple napkin folds in the restaura	nt. (2 marks)
		(ii) Explain two points to note before laying a table cloth.	(4 marks)
	(b)	State four uses of trays in the restaurant.	(4 marks)
	(c)	Distinguish between "mis-en-scene" and "mis-en-place" as used in food service.	and beverage (4 marks)
	(d)	Sketch a staff organisation chart for the food and beverage personnel in a	
6.	(a)	Explain the following:	(6 marks)
		(i) function catering; Links at the w	(2 marks)
		(ii) outdoor catering. 3 1 JUL 2075	(2 marks)
	(b)	Using diagrams, illustrate the following:	
		(i) retour check;	
		(ii) supplement check.	(6 marks)
(c)		Describe the wedding reception buffet organisation in relation to the:	
		(i) service of food;	(3 marks)
		(ii) service of tea and coffee;	(3 marks)
		(iii) service of alcoholic and non-alcoholic drinks.	(4 marks)