2802/305 2819/305 FOOD AND BEVERAGE SERVICE AND SALES MANAGEMENT PRACTICE Oct./Nov. 2017 Time: 7 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT MODULE III

FOOD AND BEVERAGE SERVICE AND SALES MANAGEMENT PRACTICE

 $7\frac{1}{2}$ hours

TIMING

PLANNING: $-1\frac{1}{2}$ hours

PRACTICAL

- 6 hours

Previous preparation Mis-en-place for service Actual service

1 hour

4 hours I hour

INSTRUCTIONS TO CANDIDATES

Planning session: 1 hours

- 1. Tests will be picked by ballot.
- Indicate the test picked, day and date on the first page of the plan. 2
- The candidate's name and index number must be written on all pages of the plan. 3.
- Write the plan of work in triplicate. Hand in to the invigilator the original and duplicate 4. copies.

This paper consists of 4 printed pages and 1 insert.

Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing. NB: No alterations will be allowed after this session.

- Hand in the duplicate food/ingredients order separately.
- Each candidate will be allowed five assistants.
- 7. The number to be catered for is thirty (30).

NOTE

Candidates who do not plan, organise, supervise and control the service and sale of a three-course meal with coffee for thirty (30) guests will be disqualified.

Only text books, recipe files / cards will be allowed during the planning session.

USE OF PREVIOUS PLANS WILL NOT BE ALLOWED.

- 9. The plan of work should include:-
 - (i) title page;
 - (ii) table of contents:
 - (iii) beverage list;
 - (iv) previous preparation;
 - (v) work to be covered;
 - (vi) food/ingredient order list;
 - (vii) equipment and materials requisition;
 - (viii) costing and calculations (Use costing sheet provided);
 - (ix) timed order of work for self and assistants;
 - (x) demonstration notes and references.
- Tasting samples of all beverages produced must be presented to the examiner before being served to the guests.
- 11. Tea will be served to the examiner at 10 O'clock and 4.00 O'clock,
- Coffee is to be served with all meals.
- Candidates who do not produce 30 portions of coffee, promotional drink and four portions of tea will be disqualified.
- Clearing should be thorough and any unused commodities must be displayed for the examiner to see.
- All receipts, vouchers and cash collected must be shown to the examiner at the end of the practical session.
- 16. A written report is to be handed to the examiner by 8.00 a.m. the following morning for all morning session candidates and by 2.00 p.m. the following day for all afternoon session candidates.

TEST INSTRUCTIONS

- (a) Plan, organize, supervise and control the service and sale of a three course meal with choice in each course, for thirty (30) guests as specified in each test.
- (b) Prepare and serve four portions (4) of the tea for the examiners and thirty (30) portions of coffee to be served with the meal.
- (c) Instruct your assistants on the preparation of a specified beverage at a price not exceeding Ksh. 30.00 per glass.
- (d) Instruct the assistants on the day's mise-en-scene and mise-en-place and demonstrate the test specified in the test.

TEST ONE

- (a) Luncheon buffet for 30 caterers attending the 12th Kenya Foodex International Trade exhibition at Kenyatta International Conference Centre (KICC).
- (b) Fresh fruit punch.
- (c) Preparation and display of a sweet trolley.

TEST TWO

- (a) Dinner for 30 couples attending a cultural night. Use plate service.
- (b) Fresh mango juice.
- (c) Preparation and arrangement of table flowers.

TEST THREE

- (a) Lunch for 30 delegates attending World Trade Organization Ministerial Conference. Use silver service.
- (b) Fresh pineapple juice.
- (c) Preparation and service of pineapple slice.

TEST FOUR

- (a) Barbecue dinner for 30 Human Rights Activists campaigning for gender equality.
- (b) Fresh passion juice.
- (c) Carving and service of leg of lamb.

TEST FIVE

- (a) Lunch for 30 Principals from Technical Training Institutes holding their annual meeting in Kisumu. Use silver service.
- (b) Fresh pineapple juice.
- (c) Preparation and service of a cocktail using an egg as one of the ingredients.

TEST SIX

- (a) Dinner for 30 politicians from a political party after a campaign rally. Use buffet service.
- (b) Fresh orangeade.
- (c) Preparation and service of spanish omelette.

TEST SEVEN

- (a) Lunch for 30 members of a religious group attending a National Prayer Convention at Safaricom Stadium Kasarani. Use silver service
- (b) Fresh mango juice.
- (c) Gueridon service set-up.

TEST EIGHT

- (a) Dinner for 30 farmers from Eldoret County after attending an Agricultural Equipment exhibition in Meru County. Use plate service.
- (b) Mixed tropical fruit juice.
- (c) Preparation and service of melon frappé.

TEST NINE

- (a) Luncheon buffet for 30 actresses from Hollywood participating in the Kalasha Film and TV Festival and Market Awards in Mombasa.
- (b) Beetroot and pineapple juice.
- (c) Preparation and presentation of a 'long drink'.

TEST TEN

- (a) Dinner for 30 beauty pageants participating in a Beauty, Health and Fashion show in Machakos town. Use plate service.
- (b) Fresh lemonade.
- (c) Preparation and service of an apple fruit.

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