THE KENYA POLYTECHNIC

UNIVERSITY COLLEGE

DEPARTMENT OF INSTITUTIONAL MANAGEMENT

HIGHER DIPLOMA IN CATERING & ACCOMMODATION MANAGEMENT

END OF YEAR 1 SUPPLEMENTARY EXAMINATIONS

NOVEMBER 2007

FOOD & BEVERAGE SERVICE THEORY

3 HOURS

Instructions to candidates:
Answer ALL questions
The maximum marks for each part of a question are as shown.

This paper consists of 2 printed pages

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1a) Explain four factors to consider before printing of menu.  

b) Evaluate the content of a standard menu and how it affect the food and beverage sales.  

2. Faced with lost of customer to Poolside, Canteen and Senior staffroom, explain using swot analyses how Training Restaurant (Red Bull) could overcome these threats.  

3a) Distinguish between Banquets and usual service offered in a restaurant.  

b) Using a chart explain the organization of Banqueting department.  

c) Describe the reception and preliminaries of a state Banquet Service.  

4. Explain the production of the following beverages and choose appropriate cocktail from each type. 
   a) Whisky 
   b) Brandy 
   c) Gin 
   d) Rum  

5. Explain the following methods of making liqueurs  
   i) Infusion  
   ii) Percolation  
   iii) Distillation  

b) Describe the service of liqueurs