



# **THE KENYA POLYTECHNIC UNIVERSITY COLLEGE**

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**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

- 1a) Explain four factors to consider before printing of menu. 8 marks
- b) Evaluate the content of a standard menu and how it affect the food and beverage sales. 12 marks
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. 20 marks
- 3a) Distinguish between Banquets and usual service offered in a restaurant. 2 marks
- b) Using a chart explain the organization of Banqueting department. 8 marks
- c) Describe the reception and preliminaries of a state Banquet Service. 10 marks
4. Explain the production of the following beverages and choose appropriate cocktail from each type.
- |           |           |          |
|-----------|-----------|----------|
| a) Whisky | b) Brandy |          |
| c) Gin    | d) Rum    | 20 marks |
5. Explain the following methods of making liqueurs
- |                                     |                 |          |
|-------------------------------------|-----------------|----------|
| i) Infusion                         | ii) Percolation |          |
| iii) Distillation                   |                 | 12 marks |
| b) Describe the service of liqueurs |                 | 8 marks  |