

FOOD AND BEVERAGE SERVICE I

AFA 2102

MARCH/APRIL 2024

**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL MAIN EXAMINATION (TVET CBET)**

WRITTEN ASSESSMENT

TIME: 3 HOURS

INSTRUCTIONS TO CANDIDATES

1. This paper has two sections A and B
2. You are provided with a separate answer booklet.
3. Marks for each question are as indicated.
4. Do not write on the question paper.

This paper consists of 3 printed pages

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

SECTION A (40Marks)

Answer all questions in this section

1. Define the following terms: (4mks)
 - a. Food
 - b. Beverage
 - c. Catering
 - d. Food and Beverage Services
2. Food and beverage service and sales aids the service areas in many ways. Explain the importance of food and beverage services and sale (4mks)
3. What is the work of the Food Safety Supervisor? (2mks)
4. Explain the various types of tables covering and linens (5mks)
5. Highlight the duties and responsibilities of receptionists in a hotel establishment (5mks)
6. Discuss the challenges faced by food and beverage service personnel (5mks)
7. By giving examples, classify food and beverage service equipment (6mks)
8. Explain the importance of hygiene in food and beverage service (3mks)
9. Identify the common hazards in the food and beverage service areas (4mks)
10. State the functions of the service areas and ancillary departments (2mks)

SECTION B (60MKS)

Answer any three questions in this section

11. a. Mercy is the general supervisor of Hotel Z. State the appropriate actions to take when handling common accidents in food and beverage service areas (10mks)
 - b. Explain the importance of safety in a food establishment (4mks)
 - c. State the importance of hotel establishments to the economy of Kenya (6mks)

12. a. Several factors have to be considered while selecting the service equipment. Discuss some of the factors to consider while selecting service equipment's (8mks)

b. Discuss the hygiene rules in food and beverage service areas (7mks)

c. Name and explain the equipment's used in-service areas in a hotel establishment. (5mks)

13. a. State and explain different types of Food and Beverage Service Areas (10mks)

b. While setting up a formal table Setting it is designed for a six-course meal. State and explain six course meal and give examples where applicable (6mks)

c. Identify the ancillary departments in production area (4mks)

14. a. Discuss Sanitation Standards in Handling Service Equipment (7mks)

b. Discuss some of the safety measures to observe in food and beverages service area (6mks)

c. Identify the records used in food and beverage service equipment (7mks)