

1402/315
FOOD AND BEVERAGE SERVICE
(PRACTICAL)
June/July 2016
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL
CRAFT CERTIFICATE IN FOOD AND BEVERAGE
PRODUCTION AND SERVICE

FOOD AND BEVERAGE SERVICE
(PRACTICAL)

3 hours

Technical skills	1 hour
Preparation for service (Mis-en-place)	1 hour
Actual service	1 hour

INSTRUCTIONS TO CANDIDATES

- This paper consists of **TWO** sections: **A** and **B**.
 - Section **A** consists of **FIVE (5)** tests on technical skills which must be balloted for.
 - Section **B** tests meal service and **MUST** be attempted by all candidates.
- Read carefully the test you have picked.
- Carry out the test as instructed.

This paper consists of 3 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: TECHNICAL SKILLS (30 Marks)

Test One

- (a) Lay a cover for a table d'nôte. (10 marks)
- (b) Demonstrate on how to serve soup to three seated guests. (11 marks)
- (c) Demonstrate service posture at the table when serving a meal. (9 marks)

Test Two

- (a) Set a cover and accompaniment for fried fish. (6 marks)
- (b) Draw a function booking sheet with filled details. (11 marks)
- (c) Demonstration on filling cruets. (13 marks)

Test Three

- (a) Lay cover and accompaniments of corn on the cob. ($5\frac{1}{2}$ marks)
- (b) Demonstrate service of Russian coffee with milk to two seated guests. ($16\frac{1}{2}$ marks)
- (c) Demonstrate on four uses of a silver salver. (8 marks)

Test Four

- (a) Lay cover and accompaniment for baked potatoes. ($6\frac{1}{2}$ marks)
- (b) Demonstrate on service of beer to four seated guests. ($14\frac{1}{2}$ marks)
- (c) Write and present the bill for the beer served. (9 marks)

Test Five

- (a) Demonstrate on preparation of a banana. (7 $\frac{1}{2}$ marks)
- (b) Demonstrate how to make and present a vodka cocktail using shaking method. (10 marks)
- (c) Demonstrate how to serve rum and cola. (12 $\frac{1}{2}$ marks)

SECTION B MEAL SERVICE (70 marks)

Carry out the mis-en-place and service of the day's menu for eight (8) guests using silver style of service. (70 marks)

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