

2402/301

2419/301

FOOD AND BEVERAGE
MANAGEMENT PRACTICE

Oct./Nov. 2016

Time: 9 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

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

FOOD AND BEVERAGE MANAGEMENT PRACTICE

9 hours

Timing

Planning : 3 hours

Production and Service : 6 hours

-	Previous preparation	-	1 hour
-	Production and Mise-en-place for service	-	4 hours
-	Actual service	-	1 hour

INSTRUCTIONS TO CANDIDATES

Planning session: 3 hours

1. Tests will be picked by ballot.
2. Indicate the test picked, day and date on the first page of the plan.
3. The candidate's name and index number must be written on all the pages of the plan.
4. Write the plan of work in **triplicate**. Hand in to the invigilator the original and duplicate copies.
NOTE: No alterations will be allowed after this.
5. Hand in the duplicate food order separately.
6. Each candidate will be allowed **ten** assistants to deploy in production and service.
7. The number to be catered for is forty (40) at a food cost not exceeding **Ksh.140/=** per person.
NOTE: Candidates who do not plan, organise and supervise quantities for forty will be **disqualified**.
8. Only text books, recipe files and recipe cards will be allowed during the planning session.

This paper consist of 4 printed pages.

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

9. The plan of work should include:

- (i) Title page
- (ii) Table of contents
- (iii) Menu presentation
- (iv) Beverage list
- (v) Previous preparation
- (vi) Work to be covered
- (vii) Food order list
- (viii) Equipment and materials requisition
- (xi) Costing and other calculations
- (x) Timed order of work
- (xi) Demonstration notes and references

Practical Session: 6 hours

- 10. Tasting samples of all dishes and beverages produced must be presented to the examiner as soon as they are ready.
- 11. Tea items produced will be served to the examiner with the tea at 10.00 O'clock and 4.00 O'clock respectively and the rest sold at a gross profit of 30%.
- 12. Coffee **must** be served with all meals.
- 13. Clearing should be thorough and any unused commodities must be displayed for the examiner to see.
- 14. All sales receipts, vouchers, cash collected and reservations or booking register must be shown to the examiner at the end of the session.
- 15. A written report is to be handed to the examiner by 8.00 am, the following morning for all morning session candidates and by 2.00 p.m the following day for all afternoon candidates.

Test Instructions

- (a) Plan, organize, supervise and control the production, service and the sale of a **three** course meal with a choice in each course for **forty** guests as specified in your test.
- (b) Produce, promote and sell **forty** portions of tea items as specified in your test.
- (c) Instruct your assistants on the preparation of a specified beverage at a price **not** exceeding Ksh.35.00/= per glass.
- (d) Instruct your assistants on the day's mise-en-scene and mise-en-place and demonstrate the task specified in your test.

TEST ONE

- (a) A buffet dinner for forty doctors from East Africa after a successful Cancer Education Conference in Nairobi.
- (b) Forty portions of chicken spring rolls.
- (c) Fresh fruit cocktail.
- (d) Preparation of a speciality coffee.

TEST TWO

- (a) A surprise dinner hosted by the Food and Beverage Department for the Principal's birthday. Use silver service.
- (b) Forty portions of chocolate Swiss roll.
- (c) Fresh orangeade.
- (d) Opening and serving a sparkling wine to seated guests.

TEST THREE

- (a) A celebration barbecue luncheon to fete lecturers in your institution after excellent performance by last year's Diploma students in the National Examinations.
- (b) Forty (40) portions of rich wholemeal scones.
- (c) Fresh passion juice.
- (d) Taking a group luncheon booking made in person.

TEST FOUR

- (a) A luncheon to welcome forty secondary school students returning home after successful exchange program in Italy. Use plate service.
- (b) Forty portions of sausage rolls.
- (c) Fresh pineapple juice.
- (d) Four napkin folds suitable for a state function.

TEST FIVE

- (a) A dinner hosted by the Kenya Women Finance Trust in honour of forty girls who excelled in last year's Kenya Certificate of Primary Examination (KCPE). Use plate service.
- (b) Forty portions of jam turnovers.
- (c) Fresh mango juice.
- (d) Training of new staff on use and care of **five** tableware and **three** holloware items.

TEST SIX

- (a) A buffet luncheon hosted by the Kenya Agricultural Research Institute for forty farmers who participated in training on a new maize seed variety.
- (b) Forty portions of beef sandwiches.
- (c) Fresh pineapple juice.
- (d) Service of a frappé stout and a cold Pilsner to seated guests.

TEST SEVEN

- (a) A barbecue dinner held in Eldoret for forty cyclists who have completed a thousand kilometer ride from Malindi.
- (b) Forty portions of short bread.
- (c) Fresh orangeade.
- (d) Preparation and service of an egg based cocktail.

TEST EIGHT

- (a) A candlelit dinner for 20 couples celebrating their silver wedding anniversary. Use silver service.
- (b) Forty portions of Madeleines.
- (c) Mixed fruit cocktail.
- (d) Prepare for and propose a toast to the couples.

TEST NINE

- (a) A luncheon for forty distinguished guests during the opening of your institution's new library. Use buffet service.
- (b) Forty portions of mahamri.
- (c) Fresh passion juice.
- (d) Taking a food order from a visually challenged guest.

TEST TEN

- (a) A barbecue dinner for forty teenage boys who are graduating from a "Boys to Men" seminar hosted by the Ministry of Gender.
- (b) Forty portions of cheese scones.
- (c) Fresh mango juice.
- (d) Setting two full dinner covers where three different glasses will be used by each guest.

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