



ELIZADE UNIVERSITY

ILARA-MOKIN, ONDO STATE, NIGERIA

FACULTY: SOCIAL AND MANAGEMENT SCIENCES

DEPARTMENT: HOTEL MANAGEMENT AND TOURISM

SECOND SEMESTER EXAMINATIONS

2018/2019 ACADEMIC SESSION

COURSE CODE: HTM 106

COURSE TITLE: FOOD AND BEVERAGE MANAGEMENT

DURATION: 2 Hours

HOD'S SIGNATURE

INSTRUCTIONS: - ANSWER THREE QUESTIONS IN SECTION A, SECTION B IS COMPULSORY

SECTION A:-

1. a. Present a hierarchy organization of a medium size restaurant, indicating the personnels. **8 marks**
b. Highlight six attributes of food and beverage personnel. **3 marks**
c. State the functions of the following personnel in a food and beverage sector:
i. Sommelier
ii. Head waiter **4 marks**
2. a. Explain the maintenance and care, uses of the following equipment **10 marks**
i. Pots and Pans ii. Ranges iii. Colander iv. Mixers v. Bain Marie
b. Define the term Equipment and explain the classifications of equipment **5 marks**
3. a. Highlight six factors to consider when planning a menu **3 marks**
b. List and explain four types of menu **6 marks**
c. When designing a menu card, list six factors to consider in choosing menu card **3 marks**
4. a. State six hygiene practices of a food and beverage personnel **3 marks**
b. List six methods of napkin folding and describe two **7 marks**
c. Highlight the procedures for taking orders, welcoming and serving guest **5 marks**
5. a. List five large and medium size equipment each in a food and beverage sector **5 marks**
b. Give an example of an A la carte menu and Table d' horte menu **10 marks**

SECTION B- Each carries one mark

1. _____ is a list of foods and beverages available in raw, prepared, or cooked form with prices being served to customers to make their choice and it's offered by a food service outlet.
2. _____ is the process of deciding what you will eat for each meal, including main dishes, side dishes, and dessert. It entails how many meals to plan for and when to serve them.
3. Which is not a service method a) Family service b) Plate service c) A la carte d) Buffet
4. _____ is the overall head responsible for employing and dismissing staff in the restaurant
5. _____ is a person responsible for controlling all kinds of beverage services during operations
6. Which is not a method of folding napkin a) pyramid b) arrow c) linen d) bishop
7. Menu cards can be presented in various forms _____ and/or _____ form
8. _____ is a type of menu with fixed price
9. _____ is a type of menu with separated price
10. _____ is a service method where guest have to serve themselves from the beginning to end.
11. The process where duties are carried out in order before service is called _____
a) mis-en-scene b) mis-en-place
12. When setting a table, which of the following is not found a) table cloth b) serviette
c) menu card d) mechanical appliances
13. _____ and _____ are classifications of equipment (list any two)