



ZIMBABWE

MINISTRY OF HIGHER AND TERTIARY EDUCATION
HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)

NATIONAL DIPLOMA

IN

PROFESSIONAL COOKERY

SUBJECT: Food & Beverage Service

PAPER NO: 549/S06

OCTOBER/NOVEMBER 2013 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

1. Answer any **THREE (3)** questions from Section A.
2. Answer **ALL** questions from Section B.

This paper consists of 2 printed pages.

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SECTION A

QUESTION 1

Discuss any five (5) methods of payment in food and beverage establishments. (20 marks)

QUESTION 2

Describe the factors that affect the design of a menu. (20 marks)

QUESTION 3

Identify and explain any ten qualities of a good waiter. (20 marks)

QUESTION 4

Explain any five (5) sectors of the food and beverage service industry. (20 marks)

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QUESTION 5

- a) Outline the procedures for crumbing down. (6 marks)
- b) Describe any two (2) types of service methods that a food and beverage establishment can use. (14 marks)

SECTION B

QUESTION 6

- a) State the reasons for professional wine tasting. (10 marks)
- b) Outline the suitable conditions under which wine should be tasted. (10 marks)

QUESTION 7

- a) Identify any five (5) means of purchasing tea. (10 marks)
- b) State the characteristics of good coffee. (5 marks)
- c) Suggest suitable drinks for the following dishes:
 - i) Cheese canapé (1 mark)
 - ii) Chicken ballotine (1 mark)
 - iii) Orange gateaux (1 mark)
- d) Define the term "wine decanting" (2 marks)

...../ab

being sent code

Cash
Cheque
Credit
Travel
Voucher