



ZIMBABWE

**MINISTRY OF HIGHER AND TERTIARY EDUCATION,
INNOVATION, SCIENCE AND TECHNOLOGY DEVELOPMENT**

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

CULINARY ARTS

MODULE: Food and Beverage Service Theory

PAPER NO: 549/23/M02A

DURATION: 3 hours

MAY/JUNE 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer all questions.

QUESTION 1

- a) Describe any five (5) types of restaurants. (10 marks)
- b) Highlight any five (5) factors that contribute to a professional appearance. (10 marks)

QUESTION 2

Discuss the purpose of pre-service briefing. (10 marks)

QUESTION 3

- a) Distinguish the two (2) basic classes of menu. (10 marks)
- b) Explain any five (5) billing methods available to a food service operation. (10 marks)
- c) Outline any five (5) factors to consider when choosing a food service method. (10 marks)

QUESTION 4

- a) Describe any five (5) types of bars. (10 marks)
- b) Outline points to consider when making cocktails. (10 marks)

QUESTION 5

- a) Explain any five (5) different tea packages. (10 marks)
- b) Highlight possible causes of producing:
- i) Weak tea (5 marks)
- ii) Bitter coffee (5 marks)

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