



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

PROFESSIONAL COOKERY

SUBJECT: Food and Beverage Service

PAPER NO: 549/15/S06

DURATION: 3 Hours

MARCH/APRIL 2022 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer ALL questions.

PAPER NO: 549/15/S06 – FOOD AND BEVERAGE SERVICE

QUESTION 1

- (a) Discuss any five (5) attributes of a waiter. (15 marks)
- (b) Describe any five (5) food and beverage sectors in the hospitality industry. (10 marks)

QUESTION 2

- (a) Analyse five (5) factors to be considered when planning a menu. (10 marks)
- (b) Explain five (5) purposes of wearing uniforms in the food and beverage sector. (10 marks)

QUESTION 3

- (a) Describe any five (5) billing methods suitable for the food and beverage service industry. (10 marks)
- (b) Examine the importance of mise-en-place in the restaurant. (10 marks)

QUESTION 4

- (a) Explain five types of service that fall under the specialised service method. (10 marks)
- (b) List any five (5) items found on a table d'hôte cover. (5 marks)

QUESTION 5

- (a) Explain any five (5) principles of matching food and wine. (10 marks)
- (b) Define the following beverage terms:
 - (i) Wine
 - (ii) Brandy
 - (iii) Liqueur
 - (iv) Cider
 - (v) Perry(10 marks)

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