



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

NOVEMBER/DECEMBER 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

1. Answer all questions.
2. Start each question on a fresh page.

QUESTION 1

- (a) Analyse any five sectors of the food and beverage service industry. (10 marks)
- (b) Explain any five attributes of food and beverage service staff. (10 marks)

QUESTION 2

- (a) Describe any five means of purchasing tea. (10 marks)
- (b) Highlight the importance of the five elements of etiquette in restaurant business. (10 marks)

QUESTION 3

- (a) Outline any five mise-en-scene activities performed by restaurant staff. (5 marks)
- (b) Justify the use of uniforms by restaurant personnel. (5 marks)
- (c) Describe the five basic food service methods. (10 marks)

QUESTION 4

- (a) Explain any five factors to be considered when choosing a menu for a restaurant. (10 marks)
- (b) Describe any five bill settlement methods that may be accepted by a first class restaurant. (10 marks)

QUESTION 5

- (a) Explain any five principles of matching food and wine. (10 marks)
- (b) Describe the service of the five (5) classes of non alcoholic dispense bar beverages. (10 marks)

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