CONFIDENTIAL HOT 2064

UNIVERSITI UTARA MALAYSIA

FINAL EXAMINATION
SECOND SEMESTER 2008/2009 SESSION

CODE/COURSE : HOT 2064/ FOOD AND BEVERAGE SERVICE
DATE : 19TH APRIL 2009
TIME : 8.30-11.00 AM (2 ½ hours)
VENUE : DP4 (1) FTM

INSTRUCTIONS:
1. This exam paper contains EIGHT (8) questions in THREE (3) printed pages, excluding the cover page.
2. Answer ALL questions in the given answer sheet.

MATRIC NO.: 
(in words) 
(in figures)

IDENTITY CARD NO. :

LECTURER:

GROUP: TABLE NO.: 

DO NOT OPEN THE PAGE UNTIL YOU ARE TOLD TO DO SO

CONFIDENTIAL
ANSWER ALL QUESTIONS

Question 1

Give definitions to these terms:

a. *Al fresco dining*

b. *Sashimi*

c. *Vegan*

d. *Canape*

e. *Fusion cuisine*

f. *Surf & Turf*

g. *Savoury food*

h. *Mocktail*

i. *Parmesan*

j. *Petit four*

(20 Marks)

Question 2

Describe these FIVE (5) pasta sauces:

1. *Bolognese*

2. *Marinara*

3. *Pesto*

4. *Carbonara*

5. *Alfredo*

(10 Marks)
Question 3

Give **FIVE (5)** types of condiments and **FIVE (5)** types of accompaniments.

(10 Marks)

Question 4

Discuss the job description for the **FIVE (5)** positions below:

a. Food & Beverage Manager
b. *Maître d'hôtel*
c. *Sommelier*
d. Barista
e. *Chef de rang*

(10 Marks)

Question 5

Identify **FIVE (5)** basic responsibilities of a service person before food is served. Briefly explain how these responsibilities should be carried out.

(10 Marks)

Question 6

Discuss **FIVE (5)** hygiene practices that should be followed during food and beverage service.

(10 Marks)
Question 7

a) Briefly explain these THREE (3) types of services: Russian service, Chinese service and buffet service.

(6 Marks)

b) Explain the SEVEN (7) guidelines in American service.

(14 Marks)

Question 8

Propose FIVE (5) acceptable standards of a proper appearance for male serviceperson and FIVE (5) acceptable standards for female serviceperson.

(10 Marks)

- END OF QUESTIONS -