

**HOT – Restaurant Technology
and Oenology**

T103

Wednesday, 29/10/2014

8:30 - 11:30 AM

WORKFORCE DEVELOPMENT AUTHORITY



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**ADVANCED LEVEL NATIONAL EXAMINATIONS, 2014
TECHNICAL AND PROFESSIONAL TRADES**

EXAM TITLE: Restaurant Technology and Oenology

OPTION: Hotel Operations (HOT)

DURATION: 3hours

INSTRUCTIONS:

The paper is composed of **three (3) main Sections:**

Section I: Fourteen **(14)** questions, all **Compulsory**. **55marks**

Section II: Five **(5)** questions, **Choose any Three (3)**. **30marks**

Section III: Three **(3)** questions, **Choose any One (1)**. **15marks**

SECTION I. FOURTEEN (14) COMPULSORY QUESTIONS.

- 01.** Write four (4) requirements of a great restaurant. **4marks**
- 02.** For serving meal we use different kind of table service.
Name five popular types of table service. **5marks**
- 03.** List down different methods of reservation. **4marks**
- 04.** Define the following terms used in Restaurant technology:
a) A la carte menu.
b) Wine. **4marks**
- 05.** Before serving meals we must prepare setting.
Differentiate a table setting and a place setting. **4marks**
- 06.** In Restaurant we can have table service or buffet serving.
Outline the difference between table service and buffet service. **4marks**
- 07.** Explain any four (4) moral qualities required for restaurant staff. **4marks**
- 08.** Define the following words:
a) restaurant; c) guest; d) cafeteria. **6marks**
- 09.** Define vinification and name its three (3) steps. **4marks**
- 10.** In Restaurant you have fruit juice and fruit drink to present to the Customer.
Give the difference between fruit juice and fruit drink. **3marks**
- 11.** For a place setting we need many utensils.
Indicate at least four (4) utensils must be available for a place setting
for a single diner. **4marks**
- 12.** You have to serve tea and herbal tea in a restaurant. Explain to the customer the
difference between those two kinds of tea. **3marks**
- 13.** Explain the difference between the service in a snack-bar and a free service. **3marks**
- 14.** Define the role of a menu card. **3marks**

SECTION II. ATTEMPT ANY THREE (3) QUESTIONS.

- 15.** In order to respect each other and respect the meal there are good table manners we must follow when we are eating. Indicate ten (10) good table manners. **10marks**
- 16.** When setting up a buffet, you have to follow some directives. Indicate ten (10) steps to follow when setting up a buffet. **10marks**
- 17.** Wine is classified in three major categories. Indicate and describe each category. **10marks**
- 18.** We must serve all beverages with the correct temperature:
Give the best temperature for serving:
- a) Soft drinks.
 - b) Beer.
 - c) Sparkling wine and sweet white wine.
 - d) White and rose wine.
 - e) Red wine. **10marks**
- 19.** There are general guidelines for serving food and beverage. Name the steps of food and beverage service. **10marks**

SECTION III. ATTEMPT ANY ONE (1) QUESTION.

- 20.** Explain:
- a) Assisted service, b) Self-service. **10marks**
 - c) The rules for beverages service. **5marks**
- 21.** When you want to buy utensils for your restaurant you must consider a certain number of points. Describe what you should consider when buying and caring for:
a) Dinnerware, b) Glassware and c) Flatware. **15marks**
- 22.** There is specific method for serving wine. Describe the procedures for wine service. **15marks**