ADVANCED LEVEL NATIONAL EXAMINATIONS, 2017,  
TECHNICAL AND PROFESSIONAL STUDIES

EXAM TITLE: NUTRITION  
OPTION: Hotel Operations (HOT)  
DURATION: 3 hours

INSTRUCTIONS:

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

Section I: Fourteen (14) compulsory questions. 55 marks
Section II: Attempt any three (3) out of five questions. 30 marks
Section III: Attempt any one (1) out of three questions. 15 marks

Note:  
Every candidate is required to carefully comply with the above instructions. Penalty measures will be applied on their strict consideration.
Section I. Sixteen (16) Compulsory questions  55 marks

01. Explain what table mat means in the restaurant.  2 marks

02. Explain what is a side stand and its importance in a food service establishment.  3 marks

03. Define the term grooming and state any four of conducts that are to be respected by those employees.  5 marks

04. There is a difference between mis en place and mis en scene in restaurant and bar. Differentiate those two concepts.  3 marks

05. While planning a luncheon menu, the food on it should be categorized into three main parts. Clarify them, with good examples.  6 marks

06. What do you understand by the following concepts?
   a. Beer
   b. Wine
   c. Spirit
   3 marks

07. A station head waiter is one of the qualified restaurant staff. Name at least four responsibilities of this personnel.  4 marks

08. Explain the host method of service in food and beverages service by also indicating the role of a waiter during the service.  4 marks

09. State the principle of French service.  2 marks

10. What are the advantages and disadvantages of guerdon service?  5 marks

11. The following materials are commonly used in catering service for different purposes. Show the importance of each of the above materials in food service.
   A] Side plate    C] Joint plate
   B] Napkin       D] Saucer
   4 marks

12. Outline the responsibilities of a barista in food and beverages service establishments.  3 marks
13. Explain the role of the following materials in the service of tea: Tray or salver, tray cloth, slop basin. And give any other four materials required for that service. 4 marks

14. Define the term vermouth and give the two main types of vermouth. 3 marks

15. What is chaptalization in wine making process? 2 marks

16. Write down four examples of white grapes used to produce white wines. 2 marks

Section II. Choose and Answer any three (3) questions 30 marks

17. Wines are alcoholic beverages obtained from the fermentation of freshly gathered grapes juices.
   a) How do you call a professional in wines service?
   b) Express the importance of decanting wines.
   c) Indicate the role of human senses in appreciating the quality of wines. 10 marks

18. There are five main methods of serving the food. Explain why “specialized service” is called so and express all its components. 10 marks

19. Discuss clearly the difference between a table d'Hote Menu and A la carte menu. 10 marks

20. Identify any ten types of bars and give any one main characteristic of each of them. 10 marks

21. Talk over the types of wine classified according to the following criteria:
   a) Classification by color
   b) Classification by characteristic/Nature
   c) Classification by volume of alcohol or by composition
   d) Classification by the body. 10 marks
Section III. Choose and Answer any one (1) question 15 marks

22. In order to make customers coming back and back again in your restaurant and bar; skills are required for a food and beverages service personnel; among them interpersonal ones. Explain the main roles of interpersonal skills and state the interpersonal skills required when talking to customers and during the entire service in restaurant and bar as well.

23. Garnishing is one of the practices currently done in restaurant and bar services.
   (a) Categorize any six drinks that can be garnished.
   (b) Explain the importance of that practice in beverages servicing.
   (c) Outline any twelve examples of garnishes in mixed drinks made with distilled beverages.

24. Express the roles of wine list for a customer who comes to consume food. What five general advices to customers who want to drink wines while eating and which wines can you suggest for those who wish to consume each of any ten from the following food?

   1) Starters  
   2) Fish      
   3) shell fish
   4) Veal      
   5) Pork      
   6) Beef      
   7) Omolettes
   8) Goose     
   9) Game      
  10) Cheese    
  11) Sweets and puddings
  12) Lamb