

HOT – Restaurant Technology and
Oenology

T088

Wednesday, 22/11/2017

08:30 – 11:30 AM

WORKFORCE DEVELOPMENT AUTHORITY



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**ADVANCED LEVEL NATIONAL EXAMINATIONS, 2017,
TECHNICAL AND PROFESSIONAL STUDIES**

EXAM TITLE: RESTAURANT TECHNOLOGY AND OENOLOGY

OPTION: Hotel Operations (HOT)

DURATION: 3 hours

INSTRUCTIONS:

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

Section I: Sixteen (16) 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

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- 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? **3 marks**
- a. Beer
 - b. Wine
 - c. Spirit
- 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
 - B) Napkin
 - C) Joint plate
 - 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

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