

**AKENTEN APPIAH-MENKA UNIVERSITY OF SKILLS TRAINING AND
ENTREPRENEURIAL DEVELOPMENT
DEPARTMENT OF HOSPITALITY AND TOURISM EDUCATION
END OF FIRST SEMESTER EXAMINATION (RESIT/ SUPPLEMENTARY)
FEBRUARY, 2021**

Paper Code	HOS 123
Paper Title	Food and Beverage Service Operations
Duration	2 hours
Lecturer	Dr (Mrs) Doreen Dedo Adi
Instructions	<ul style="list-style-type: none">• Answer all questions.

Question 1

Discuss the following catering segments with specific examples;

- a. Commercial catering
- b. Noncommercial catering
- c. Military catering

Question 2

- a. Explain the following terms as used in food and beverage services with relevant examples:
 - i. mise-en-scene
 - ii. mise-en-place
- b. State 3 differences between a'la carte and table d'hote menu

Question 3

- a. Explain the following service techniques
 - i. gueridon service
 - ii. family service
- b. Explain any 5 desirable characteristics of a waiter