

**HOT – Restaurant Technology and
Oenology**

T072

Wednesday, 09/11/2016

08:30 – 11:30

WORKFORCE DEVELOPMENT AUTHORITY



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**ADVANCED LEVEL NATIONAL EXAMINATIONS, 2016,
TECHNICAL AND PROFESSIONAL STUDIES**

EXAM TITLE: Restaurant Technology and Oenology

OPTION: Hotel Operations (HOT)

DURATION: 3hours

INSTRUCTIONS:

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

Section I: Thirteen (13) 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. Thirteen (13) Compulsory questions

55 marks

01. What are the **three** main steps for wine service? **3 marks**
02. Define a “cover” **2 marks**
03. There are various styles of table service. On what characteristics depends the style to use? **4 marks**
04. Describe “Plate service” and its advantages. **4 marks**
05. Salads can be classified in different ways. Give **three** classifications of salad and example of each classification. **6 marks**
06. Food and beverage services can include different services. Name at least **five** kinds of food and beverage services. **5 marks**
07. Indicate how the location of a hotel determines the demand for in-house catering. **4 marks**
08. In the day –to-day operations, all food service facilities perform various functions. Give at least **four** important functions of food service facilities. **4 marks**
09. Full service restaurants have the opportunity to offer a variety of catering services to their customers. Before taking any decision to offer these services however, **six** important factors should be considered. Indicate those factors. **6 marks**
10. Fast food is popular and commercially successful in most modern societies, but it is often criticized for having some alleged shortcomings. Name at least four reasons why they are criticized. **6 marks**
11. Define “catering service” **4 marks**
12. Every time you plan a meal, there are **three** key words you should remember. What are they? **3 marks**
13. What difference is between a runner and a black waiter? **4 marks**

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

30marks

14. Describe general guidelines for setting a table? **10 marks**
15. Describe " Buffet service" **10 marks**
16. During pregnancy, the mother has to meet her own needs and the needs of the growing fetus. Plan her meal based on her nutrient needs if she wants a service in your restaurant. **10 marks**
17. Explain why constipation is one of the complaints in pregnancy. What should advise to her to a pregnant mother to help prevent those complaints? **10 marks**
18. Wines may be classified differently. Talk about wine classification by Vinification methods. **10marks**

Section III. Choose and Answer any one (1) question

15 marks

19. A Food service without utensils is unthinkable and a well equipped food service is every manager dream. Identify (at least five for each) food service equipment (tools) for the:
- a) Cooking
 - b) Preparation of food
 - c) Cleaning of utensils & dinnerware.
20. Whether you choose to serve your guests in formal style, you must respect some indications. Describe briefly the formal place setting.
21. Depending on the size and type of restaurant waiters and waitress have a variety of the job duties. Describe the job duties of waiters and Waitresses in restaurant.