



**Names**

Index number

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

# QUESTIONS and ANSWERS BOOKLET

OPTION/TRADE: **FOOD AND BEVERAGE SERVICES**

**SUBJECT: Prepare and provide beverages**

ACADEMIC YEAR: 2020-2021

Read carefully the instructions on page (i) & (ii).

**FOR EXAMINER'S USE ONLY**

[illegible]



2019-2020

# TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

## **INSTRUCTIONS TO CANDIDATES: PART I (Answer Booklet)**

1. A candidate should fill in the actual names and the index number on the cover of this questions and answer booklet on the provided place (Black Box).
2. It is illegal for a candidate to write any of his/her names, index number or a school name inside the answer booklet.
3. A candidate should check if all pages of the answer booklet are complete. No candidate should remove or tear any pages or part of it from the answer booklet.
4. A candidate should answer in the language in which the examination is set. (See page **(ii)**)
5. A candidate should sign on the sitting plan when submitting the answer booklet. He/she has also to check if the answer booklet is well sealed.
6. No extra paper is allowed in the examinations room. If a candidate is caught with it his/her results will be nullified.
7. No candidate is allowed to write answers not related to the subject being sat for, otherwise it will be considered as a cheating case.
8. Write your answers on the 12 lined pages (From page 1 of 12 to page 12 of 12).
9. Use the last non-lined pages as draft.
10. Results for any candidate who is caught in examination malpractices are nullified. The cheating can be recognized during examinations administration, marking exercise or even thereafter.

# **TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021**

**OPTION/TRADE:** FOOD AND BEVERAGE SERVICES

**SUBJECT:** Processing Financial Transaction

**DURATION:** 3 hours

## **INSTRUCTIONS TO CANDIDATES:PART II (Question Paper)**

The paper is composed of two (2) main Sections as follows:

**Section I: Attempt all the Twelve (12) questions** (60 marks)

**Section II: Attempt any Four (4) questions out of Six (6)** (40 marks)

### **Allowed materials:**

- Ruler and square
- Calculator

### **Note:**

***Every candidate is required to carefully comply with the provided assessment instructions.***

**Section I: Attempt all the Twelve (12) questions**

**(60 marks)**

- 01.** For making liqueurs, we need many flavoring ingredients. List down any five (5) of them. **(5marks)**
- 02.** What are the four (4) common faults in beers? **(5marks)**
- 03. a)** Give at least three (3) examples of fortified wine. **(3marks)**
- b)** When making wine, the grape is the main ingredient to be used. Explain any two (2) of its elements. **(2marks)**
- 04.** List down the points to consider when choosing or purchasing the restaurant furniture. **(5marks)**
- 05.** Enumerate any ten (10) points to consider when purchasing equipment for food and beverage service area. **(5marks)**
- 06.** What does it mean non-alcoholic beverages? **(5marks)**
- 07.** What are the most popular non-alcoholic beverages? **(5marks)**
- 08. a)** List the types of energy to use when making non-alcoholic beverage. **(2marks)**
- b)** How can you minimize tannins while preparing tea? **(3marks)**
- 09.** Name and discuss on the tools to be used when preparing and serving tea. **(5marks)**

- 10.** When a guest orders fresh pineapples fruit syrup, what could be a recipe for it? **(5marks)**
- 11.** Explain the meaning of roasted coffee as one of the non-alcoholic drinks. **(5marks)**
- 12.** List down ten (10) components of the espresso machine to be maintained during preparation of espresso. **(10 marks)**

**Section II: Attempt any Four (4) questions out of Six (6) (40 marks)**

13. How do you prepare fruit salad? (10marks)
14. Write down the ten (10) factors that influence the quality and final taste of a good wine. (10marks)
15. Preparing the hot and cold non-alcoholic beverages require the deep knowledge and hands on skills. List down all preparation methods will be used to prepare hot beverage and cold beverage. (10marks)
16. Discuss at least ten (10) espresso-based drinks that are commonly used. (10marks)
17. a) What equipment is needed for the performance of coffee preparation?
- b) Summarize an espresso coffee sequence. (10marks)
18. Explain the wine service main steps. (10marks)

***Do not write anything on this page !***





