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072106T4FBS

FOOD AND BEVERAGE SALES AND SERVICE LEVEL 6

HOS/OS/FB/CR/05/6

Manage Banquets and Events Services

July/August 2025

TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION COUNCIL (TVET CDACC)

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PRACTICAL ASSESSMENT

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE:

Zawadi restaurant is planning to host a high-profile wedding, which has eight VIP guests to be catered for. The host intends to provide a three-course meal which includes a soup as a starter, veges, protein and starch with fruit salad as a dessert and coffee.

1. As the server on duty, you are required to perform the following tasks;
    a) Mis en place activities;
        i. Clean the room and polish table ware
        ii. Clean and refill the sauce bottles
        iii. Lay covers for the eight guests according to the menu provided
        iv. Design a menu card in line with the menu of the day
    b) Set up African wedding buffet island

c) Skirt the buffet table using box pleats
d) Serve the meal using silver service
e) Prepare a summary report checklist

2. You have been provided with the following resources for the practical tasks:
   - Fully furnished restaurant
   - Sliver salver
   - Electric kettle
   - Service tray
   - Tables
   - Chairs
   - Side boards
   - Crockery
   - Cutlery
   - Flatware
   - Hollow ware
   - Glassware
   - Linen
   - African themed drapings
   - Plain paper
   - Foolscap
   - Pens
   - Highlighter
   - Fresh flowers
   - Cruet set
   - Manila papers
   - Mark pens
   - Sauce bottles
   - Chili sauce
   - Tomato sauce

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- Molton
- Office pins/ thumb tucks
- Service spoon and fork

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