

2005 VCE VET Hospitality (Operations) Food and Beverage

Written Examinations – November

Examination Advice

From 2005, the VCE VET Hospitality (Operations) Food and Beverage examination will be based on three units of competency from the Unit 3–4 sequence.

THHBFB03B Provide food and beverage service

THHBFB10B Prepare and serve nonalcoholic beverages

THHBFB02B Provide a link between kitchen and service areas

The following advice and sample questions relate to the unit of competence THHBFB02B *Provide a link between kitchen and service areas* which is included in the examination for the first time in 2005.

The value of items related to each unit of competence will reflect, approximately, the nominal delivery hours. It should be noted however that there is some overlap in the underpinning skills and knowledge for THHBFB03B *Provide food and beverage service* and THHBFB02B *Provide a link between kitchen and service areas*.

Examination items are based on the elements of competency and performance criteria, and underpinning knowledge and skills identified in the Evidence Guide for specified units of competence.

THHBFB02B Provide a link between kitchen and service areas

This competency deals with the skills and knowledge required to provide general assistance in food and beverage service operations – that is, the role of the ‘food runner’.

Traditionally, a food runner may have been considered a commis waiter or waiter in training. In today’s standards of service, the food runner is a person within a team of service staff that performs a supporting role. They may be required to perform tasks equivalent to a waiter with the exception of customer service at the table.

Students will be expected to be familiar with the term food runner which will be used in the examination.

Key tasks undertaken by a food runner

- Liaison between kitchen and service staff
- Stock and replenish service points including waiter stations, buffet tables, kitchen service area, clearing station, rubbish areas
- Deliver and clear food items to service points as required
- Maintain cleanliness including dealing with disposables and recyclables

Knowledge and skills required

- Typical workflow structures within a food and beverage service operation
- Roles and responsibilities of those in the food service team
- Common industry standard ordering and service procedures
- Plate and tray service techniques
- Appropriate personal presentation
- Appropriate personal and workplace hygiene practices
- Common industry occupational health and safety practices
- Recycling requirements

The following sample questions are provided to demonstrate the type and range of examination items based on THHBFB02B *Provide a link between kitchen and service* which may be expected in the examination.

Sample questions

Question 1

Describe the key responsibilities of a food runner in a food and beverage service operation.

Question 2

Which one of the following tasks is **not** undertaken by the food runner?

- A. greeting and seating guests
- B. restocking the waiter's station
- C. taking a guest's food order
- D. clearing plates from the table

Question 3

Why is it important for a food runner to have a high standard of personal presentation?

Question 4

Identify the key service points a food runner is required to monitor and attend in an à la carte restaurant.

Question 5

As the food runner, what mise en place should you organise in the kitchen area for service of soup of the day, oysters Kilpatrick and wok-tossed chilli crab?

- A. soup spoon, oyster fork and lobster picks
- B. croutons, lemon wedges and sweet chilli sauce
- C. soup bowls, entrée plate and large main plate
- D. underplates for the soup and oysters and finger bowls

Question 6

Describe **three** hygiene issues that should be considered during the service of plated food.

Question 7

You are the food runner in a service team during function service.

What checks should you make of the **plated food** before taking it from the kitchen to the service area?

Question 8

Explain why communication between kitchen and front of house service staff is important.

Question 9

You are required to clean the bain-marie to use in buffet service.

What cleaning agent is most suitable to use?

- A. rinse aid
- B. sanitiser
- C. detergent
- D. metholated spirits

Question 10

One of the duties of a food runner is to assist in service areas.

At the end of service you are required to remove all rubbish and polishing cloths from the bar area. What should you do with them?

Question 11

You are a food runner in a particular type of establishment. Discuss **two** examples of accidents that can easily happen to you in the workplace while you are performing your duties. Explain how each can be avoided.