

MODULE III

FOOD AND BEVERAGE MANAGEMENT (PATHWAY A) LEVEL 5, LEVEL 6

HOS/OS/FBS/CR/03/3/MA

Prepare Mocktails And Cocktails

March / April 2026



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

WRITTEN ASSESSMENT

Time: 2 HOURS

INSTRUCTIONS TO CANDIDATE

1. This paper consists of **TWO** sections: **A** and **B**.
2. Attempt **ALL** questions in section A and **ANY THREE** (3) questions in section B.
3. Marks for each question are indicated in the brackets.
4. Candidates are provided with a separate answer booklet
5. Do not write on the question paper.

This paper consists of THREE (3) printed pages

Candidates should check the question paper to ascertain that all pages are printed as indicated and that no questions are missing.

SECTION A (40 MARKS)

Attempt ALL questions in this section.

1. Mocktails are made using different juices. Name FOUR juices used in cocktails. (4 Marks)
2. Identify THREE ingredients used in a Fruit Punch mocktail. (3 Marks)
3. Garnishes are often used before presenting beverages. State TWO functions of garnishes in drinks. (2 Marks)
4. Different glasses are used to prepare mocktails. List FOUR types glasses used to present mocktails. (4 Marks)
5. State FOUR differences between mocktail and cocktail ingredients. (4 Marks)
6. Equipment are assembled as per work requirement. Name TWO reasons for carrying out mis-en place. (2 Marks)
7. Mocktail is prepared using different method. State FOUR methods used to prepare mocktails. (4 Marks)
8. A number of cocktails can be served in food and beverage outlet. State FOUR cocktails that can be served during service of food. (4 Marks)
9. Personal protective gear are important when preparing cocktails and mocktails. List FOUR personal gears used in kitchen indicating their uses. (4 Marks)
10. Hygiene should be observed when preparing cocktails. State THREE personal hygiene that a chef should observe. (3 Marks)
11. Weighting of ingredients is of paramount in beverage production. State TWO reason for weighing ingredients. (2 Marks)
12. When buying beverages to prepare cocktails a number of factors need to be considered. Identify FOUR factors to consider when preparing cocktails. (4 Marks)

SECTION B (60 MARKS)

Attempt any THREE questions in this section

13.

- a) A bartender is required to observe specific rules when preparing cocktails and mocktails to ensure quality and customer satisfaction. Discuss FIVE rules a bartender should observe during preparation. (10 Marks)
- b) Success in the food and beverage sector requires specific entrepreneurial traits. Discuss FIVE key characteristics of a successful entrepreneur in the hospitality industry. (10 Marks)

14.

- a) After serving cocktails and mocktails, certain duties must be performed to maintain hygiene and efficiency. Discuss FIVE post-service duties carried out by a waiter. (10 Marks)
- b) When preparing cocktail, it is important to follow the right procedure. Describe the procedure for preparing a Tom Collins cocktail. (10 Marks)

15.

- a) Cocktails can be prepared using various techniques depending on the desired outcome. Discuss FIVE methods used in cocktail preparation. (10 Marks)
- b) Proper waste disposal is essential in bar operations. Discuss FIVE importance of proper waste disposal in a bar. (10 Marks)

16. A newly established cocktail bar in a busy town is facing challenges related to customer satisfaction, profitability, and competition. The owner has tasked the head bartender with improving business performance through effective entrepreneurial practices.

- a) With reference to the above scenario, discuss FIVE key entrepreneurial principles that the bartender should apply to enhance business success. (10 Marks)
- b) Using examples from the hospitality industry, discuss how entrepreneurship contributes to national development. (10 Marks)