

**16U542**

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Name: .....

Reg. No.....

**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2018**

(CUCBCSS-UG)

**CC15U HM5 B07- ADVANCED FOOD AND BEVERAGE SERVICE - II**

(Catering Science and Hotel Management - Core Course)

(2015 – Admission onwards)

Time: Three Hours

Maximum: 80 Marks

**Section A**

Answer *all* questions. Each question carries 1 mark.

1. ----- is the percentage of guaranteed pax in a function of expected pax.
2. The ----- service manager is the primary liaison between hotel and function group.
3. ----- is the term used for denote the hard beverage making company.
4. The commis must always keep the gueridon -----
5. Name the famous tequila based classical cocktail.
6. When the banquet agreement is signed, a ----- room is usually assigned.
7. Function prospects is otherwise known as -----
8. A permanent record of data those who have used hotel facilities is -----
9. The stimulant in coffee is -----
10. The decaffeinated coffee popular in Europe is -----
11. Expand MC
12. The coffee seeds are obtained from plants called café Arabica & Café -----

**(12 x 1 = 12 Marks)**

**Section B**

Answer *all* questions. Each question carries 2 marks.

13. Write short notes on Banquet Manager.
14. Explain the bottle sizes of different the beverages served in airlines.
15. Enumerate the various records maintained in the banquet dept.
16. Mention the different types of beverage outlets.
17. Explain Front bar.
18. Define Gueridon.
19. Enumerate the reasons for the high cost of gueridon service.
20. Enumerate the fuels used in gueridon trolleys.
21. What you mean by snowball effect in gueridon restaurant?

**(9 x 2 = 18 Marks)**

### **Section C**

Answer any *five* questions. Each question carries 6 marks.

22. Explain the check list for bar design.
23. Explain how food in the menu are divided and suggested changes made to it.
24. With a neat diagrams explain any four banquet seating arrangements.
25. Explain the modern trends in beverage service industry.
26. Explain the various trolleys used in Gueridon service.
27. Explain the similarity in alcohol service airline and bar.
28. Detail the different types of Gueridon trollies.

**(5 x 6 = 30 Marks)**

### **Section D**

Answer any *two* questions. Each question carries 10 marks.

29. Explain in detail the supervisors check list for supervising a meal in Banquet.
30. Write in detail the 10 golden rules for making good cocktail.
31. Explain in detail the entries which includes in a banquet reservations.

**(2 x 10 = 20 Marks)**

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