

19U347

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Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CBCSS - UG)

CC19U BSH3 B04 - FOOD AND BEVERAGE SERVICE-I

(Hotel Management & Catering Science - Core Course)

(2019 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. In the evolution of hotel industry what is the importance of 1874 AD.
2. Enlist the main subzidised catering areas.
3. Aboyeur ,rename in English and explain the duties.
4. Who prepare programme board with who's help.
5. What all are the equipments used for a crumbing plate.
6. "The menu card is the face of a restaurant" Comment.
7. Name the non veg commonly served for breakfast.
8. Explain family service.
9. Explain the points to be noted with regard to the bud vase in mis en scene.
10. Where will the lounge situated and what will be served over there.
11. On what basis is the order of service is based on.
12. Explain the main attraction of buffets from the part of Hotel.

(Ceiling: 20 Marks)

Part B (Short essay questions)

Answer *all* questions. Each question carries 5 marks.

13. Define restaurant with its facilities.

14. Write the duties of Directeur de Restaurant.
15. Explain the relation ship of Food & Beverage Dept With Housekeeping.
16. Name any 5 Hollow ware & how do you recognize each other.
17. Explain menu.
18. Differentiate Entree & Releve.
19. Explain what is room service and its characterstics.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. Eath question carries 10 marks.

20. Enumerate & detail the personal attributes of an Food & Beverage personal.
21. Describe in detail the different types of silver polishing methods.

(1 × 10 = 10 Marks)
