

**19U337S**

(Pages: 2)

Name: .....

Reg. No.....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020**

(CUCBCSS-UG)

**CC18U HM3 B04 - FOOD AND BEVERAGE SERVICE I**

(Hotel Management & Catering Science - Core Course)

(2018 Admission – Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

**PART A**

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

1. Expand ITDC .....
2. French term for wine waiter is .....
3. Coffee shop opens for ..... hrs
4. .... is the size of a serviette
5. Put in place stands for .....
6. .... Is the rest course in French classical menu?
7. The service fork and spoon is collectively known as .....
8. .... Is a fixed menu
9. Draw the order of dessert Indicators.
10. Accompaniment for roast lamb is .....

**(10 x 1 = 10 Marks)**

**PART B (Short Answer)**

Answer any *eight* questions. Each question carries 2 marks.

11. Define Menu.
12. Hotel.
13. Continental breakfast.
14. Grill room.
15. who is a Trancheur.
16. side board.
17. Transport catering.
18. Motels.
19. Room Service.
20. Cover.

**(8 x 2 = 16 Marks)**

**PART C (Short Essay)**

Answer any *six* questions. Each question carries 4 marks.

21. Explain outdoor catering.
22. Explain different types of banquet layouts.
23. Misen scene.
24. Difference between Table d hote and A la carte menu.
25. Explain duties and responsibilities of F&B Manager.
26. Write any 5 glassware's with their size & use.
27. Gueridon service.
28. Personal hygiene explain.

**(6 x 4 = 24 Marks)**

**PART D (Long essay)**

Answer any *two* questions. Each question carries 15 marks.

29. Explain different service outlets in a hotel.
30. What are the rules for laying the table?
31. Points to be observed while compiling a menu.

**(2 x 15 = 30 Marks)**

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