**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021**
(CUCBCSS-UG)
**CC15U HM5 B07 - ADVANCED FOOD AND BEVERAGE SERVICE - II**
(Hotel Management & Catering Science – Core Course)
(2016, 2017 Admissions – Supplementary/Improvement)

Time: Three Hours                                                      Maximum: 80 Marks

I.   Very short answer type. Answer *all* questions. Each question carries 1 mark.

1.   The gang ways are otherwise known as.

2.   Expand FLR.

3.   Hotels make coffee in filter coffee method & ………… Method.

4.   Gueridon service is a chef & ………… Service.

5.   This is the best-known Brandy.

6.   Name one classical tequila-based cocktail.

7.   An amount of spirit in a cocktail is ………… Ml.

8.   The filtered water aerated is …………

9.   The Stimulant in coffee is …………

10.  ………… is the main essentiality for a gueridon service.

11.  Name the famous tequila-based cocktail

12.  The person doing the beverage service is …………

**(12 × 1 = 12 Marks)**

II.  Short answer type. Answer *all* questions. Each question carries 2 marks.

13.  Define Gueridon service.

14.  List any four bar accessories.

15.  Explain swizzle stick.

16.  Explain jiggers.

17.  Name the decaffeinated coffee in Europe & US.

18.  Name any four-specialty coffee.

19.  Enlist any four types of cocktails.

20.  Write the standard recipe of Bloody Mary.

21.  Write 2 beer-based cocktails.

**(9 × 2 = 18 Marks)**

III. Short essay. Answer any *five* questions. Each question carries 6 marks.

22. Briefly explain the special equipment used in Gueridon service.

23. Explain the different types of bars.

24. What are the points to be considered while making a gueridon service?

25. List out the parts of a bar counter.

26. Explain the ways through which chef 'n dishes are heated.

27. List any 6 small equipment used in the bar & Explain.

28. Explain the different types of trolleys used in gueridon service.

**(5 × 6 = 30 Marks)**

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

29. Explain in detail the different banquet seating arrangements.

30. Explain in detail the parameters to be seen while filling a banquet Performa.

31. Explain the total Rupee value of the cellar with the following Data 10 bottle of Vat 69 Rs 5000 ,14 bottles of Blue Label Rs 7000, 8 of Hennessy 9000,4 of Martell 11000, 5 of tequila sunrise Rs 5600.

**(2 × 10 = 20 Marks)**

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