

21U345

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH3 B04 / CC20U BSH3 B04 - FOOD AND BEVERAGE SERVICE - I

(Catering Science and Hotel Management - Core Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. The first skyscraper for hotel is situated in this city called & called as
2. Which are the two major ways of tourism ,poviding employment?
3. Which all are the staff positions of a medium class hotel?
4. The waiting staff offends, if they do these three things; Enumerate.
5. Enlist the parts of a spoon.
6. How do you explain the two types of menu in terms?
7. What is plate de jour menu?
8. Name the types of formal banquets and explain briefly.
9. What should be done in mise-en-scene in case of airconditioner.
10. What is the order in which copies of kot are given.
11. Where will the lounge situated and what will be served over there?
12. Enumerate the types of buffets.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Define restaurant with its facilities.
14. Differentiate with duties chef d'etage & Chef de sale.
15. How is Food and beverage service dept associated with security dept?
16. Explain mise-en-scene and the areas to be noticed during it.

17. Differentiate Tartar sauce and Chassuer Sauce.
18. Explain English service with its advantages and disadvantages.
19. What is lounge? What is the purpose of it for inhouse guest?

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Enumerate and detail the personal attributes of an Food and Beverage personal.
21. Detail the arrangement of dummy waiter in the restaurant.

(1 × 10 = 10 Marks)
