

15U128

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Name :

Reg. No :

FIRST SEMESTER DEGREE EXTERNAL EXAMINATION DEC./JAN. 2015-16
(2015 Admission)

CC15UHM1C02-FOOD & BEVERAGE SERVICE-1(complementary)

Time : 3 Hours

Section A

Maximum : 80 Marks

**Answer all the questions.
All questions carry equal marks**

Fill in the blanks.

- 1.-----service refers to transfer of food from platter to plate by manipulation of fork and spoon.
2.is the course that includes poultry and game birds .
3. Hotel and Industries are depending on each other.
4. Napkin is otherwise called

Choose the correct answer.

5 The accompaniment of caviar is :

- | | |
|-----------------|-----------------|
| (a) Mint Sauce. | (b) Bread Sauce |
| (c) Caper Sauce | (d) Blinis |

6. Vitrems is a type of :

- | | |
|---------------|---------------|
| a) Silver | b) China ware |
| c) Glass ware | d) Linen |

7. French Term for Black Coffee :

- | | |
|-----------------|-------------------|
| a) Café Noir | b) Café Mocha |
| c) Café au lait | d) Café au citron |

8. Meals on subsidized rates are served incatering.

- | | |
|------------|---------------|
| a) Airline | b) Industrial |
| c) Pub. | d) Outdoor. |

Match the Following

- | | | | | |
|-----|--------------|---|---------------|-------------------|
| 9. | Full Plate | - | Side Board | |
| 10. | IRCTC | - | Room Service. | |
| 11. | Dummy waiter | - | Railway. | |
| 12. | In situ | - | 10 inches | (12x1 = 12Marks) |

Section B

**Answer all questions.
All Questions carry equal Marks.**

Define The following

13. Baize
 14. Preserves
 15. Night Club
 16. Carte de jour
 17. Still Room
 18. Hotel
 19. Table d'hôte menu
 20. Commercial catering
 21. Afternoon Tea
- 9x2=18 Marks)

Section C

**Answer any Five questions
All questions carry equal marks .**

22. Compile a five course Continental menu.
 23. Define A la carte menu.
 24. Note the duties and responsibilities of Head Waiter.
 25. Institutional Catering.
 26. Horsd'oeuvres.
 27. Prepare short notes on informal banquet.
 28. Discuss the Methods of silver polishing.
- 5x6 = 30 Mar

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Section D
(Essay Type)
Answer any *two* questions.

29. Differentiate between mise-en place and mise-en-scene.
30. Explain in detail the ancillary areas.
31. List any eight points to be remembered while laying a table. 2x 10 = 20Marks
