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FIRST SEMESTER B.Sc. CATERING SCIENCE AND HOTEL MANAGEMENT DEGREE EXAMINATION, NOVEMBER 2016

(Regular/Supplementary/Improvement)

(CUCBCSS-UG)

CC15UHM1C02 - FOOD & BEVERAGE SERVICE - I

(Complementary Course)

(2015 Admission Onwards)

Time: Three Hours   Maximum: 80 Marks

Section A

Answer all the questions.

All questions carry equal marks

Fill in the blanks.

1.----------service is host service.

2. The ---------is a French term for a head waiter.

3. Defense catering comes under ------------ catering.

4. ----------- is the first course in a French classical menu.

Choose the correct answer.

5 Lightest breakfast is :

    (a)American breakfast.   (b) Continental breakfast.

    (c) Indian breakfast   (d) English breakfast

6. Pre plated service is followed in :

    a) Specialty Restaurant   b) Chinese Restaurant

    c) Coffee Shop   d) Haute cuisine restaurant

7. Live band essential for :

    a) Pubs   b) Night Club

    c) Discotheque   d) Specialty Restaurant

8. Size of a dinner plate :

    a) 8"   b)   10"

    c) 12"   d)   14"

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Match the Following

9.	Pre plated	-	Room service.
10.	Large Joints	-	Buffet
11.	In-situ	-	grill room
12.	Assistant Service	-	American Service

(12x1 = 12Marks)

Section B
Answer all questions.
All Questions carry equal Marks.

Define The following

13. Mis en scene.

14. Door knob hanger.

15 Silver room.

16 A la Carte.

17 Coffee shop.

18 Grill room.

19 Gueridon Service.

20 Hotel.

21 Cyclic menu.

9x2=18 Marks)

Section C
Answer any Five questions
All questions carry equal marks .

22 Name some crockeries used in a hotel.

23 Order taking for Room service through telephone.

24 Duties and Responsibilities of Restaurant waiter.

25 What is menu? Briefly explain different types of menus.

26 Prepare Four course Continental menu.

27 Welfare catering.

28 Define in detail lounge service.

5x6 = 30 Marks

Section D (Essay Type)
Answer any two questions.

29 Discuss courses of French classical menu with appropriate examples

30. Define attributes of a waiter

31. Explain different methods of food and beverages service

2 x 10 = 20 Marks

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