17U140 (Pages: 2) Name: ……………………

Reg. No…………………..

FIRST SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2017
(Regular/Supplementary/Improvement)
(CUCBCSS-UG)
CC15UHM1C02 - FOOD & BEVERAGE SERVICE - I
(Catering Science & Hotel Management – Complementary Course)
(2015 Admission Onwards)

Time: Three Hours   Maximum: 80 Marks

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

Fill in the blanks:

1. ------------ is the French term for station waiter.

2. ------------ Service has food laid in tables for customers to help themselves.

3. ------------ is an aluminium metal sheet containing holes which is best used in an enamel or galvanized iron bowl.

4. ------------- is the size of square linen serviette.

Choose the correct answer:

5. The menu has a fixed number of courses with a limited choice within each course:

   a) A la carte   b) Table d'hote   c) Cyclic   d)Buffet

6. The people who doesn't eat all meat, fish, poultry but eat milk and milk products are:

   a) Vegans   b) Lacto vegetarians   c)Semi-vegetarians   d)Frutarians

7. The sauce served with Roast turkey

   a) Mint Sauce   b)Mustard Sauce   c)Cranberry Sauce   d) Chilli Sauce

8. Feta is a type of:

   a) Hard Cheese   b)Semi-hard Cheese   c)Blue Cheese   d)Soft Cheese

Match the following:

9. In- situ   -   Carvery

10. Kiosks   -   Platter to plate

11. Assisted service -   Single Point Service

12. Silver service   -   Drive- In

(12 x 1 = 12 Marks)

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

13. Welfare catering.

14. American Service

15. Sommelier

16. Entremets

17. A la carte

18. Caviar

19. Café complet

20. Hotel

21. Silver room

(9 x 2 = 18 Marks)

Section C
Answer any *five* questions. Each question carries 6 marks.

22. High tea and cover for High tea.

23. Types of Table Services.

24. Special Diet menu.

25. Duties and Responsibilities of a floor waiter.

26. Room Service meaning and types of setups.

27. Prepare a Five course Continental menu.

28. Types of Breakfasts.

(5 x 6 = 30 Marks)

Section D
Answer any *two* questions. Each question carries 10 marks.

29. Explain the various sectors of the food and beverage service industry.

30. Write down the Seventeen course French classical menu with examples.

31. Define the attributes of a waiter.

(2 x 10 = 20 Marks)

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