

23U352

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Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

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

(Hotel Management and Catering Science - 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. Explain the duties & Qualities of a sommelier.
2. How is the duties of reception headwaiter differ with hostess.
3. Explain how flowershop is related with Food & beverage service dept.
4. Describe a pub.
5. Enlist the height of a dining table & a chair.
6. Explain the types of glassware.
7. Menu literally means and in English.
8. What is Carte de jour menu?
9. What are served for Dessert?
10. What is the complete?
11. Comment on the order taking procedure.
12. What will be the order of service of the following Sorbet, Poisson, entremet, entrée.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Define Hotel.
14. Explain the advantages tourism.
15. Write the duties of Directeur de Restaurant.
16. Explain 10 crockeries used in Food & Beverage service.
17. What are duties to be performed for mis en place in a Restaurant?

18. Explain the tray & trolley set up.
19. Explain the different types of table setups for a formal banquet.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Detail the opportunities in catering sector.
21. Explain the types of service with its advantages & disadvantages.

(1 × 10 = 10 Marks)
