

24U336

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Name : .....

Reg. No : .....

**THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025**

(FYUGP)

**CC24UBHC3CJ201 - BASICS OF FOOD & BEVERAGE SERVICE**

(B.Sc. Hotel Management and Catering Science - Major Course)

(2024 Admission - Regular)

Time: 2.0 Hours

Maximum: 70 Marks

Credit: 4

**Part A** (Short answer questions)

Answer *all* questions. Each question carries 3 marks.

1. What does pascal introduced in hotel industry. [Level:1] [CO1]
2. Detect the staff positions of a medium class hotel. [Level:2] [CO1]
3. Enlist the partners of catering industry & Brief. [Level:1] [CO1]
4. Compute the major ways by which tourism provide employment. [Level:1] [CO1]
5. The waiting staff offends, if they do these three things; Enumerate. [Level:2] [CO2]
6. Enlist the parts of a spoon and a Spoon. [Level:2] [CO2]
7. Explain the relation of flowershop with Food & beverage service dept. [Level:1] [CO2]
8. The following sauces are kept in the dummy waiter, Compute a list. [Level:2] [CO3]
9. Distinguish family service & English Service. [Level:3] [CO3]
10. Draw & label the table appointments. [Level:4] [CO4]

**(Ceiling: 24 Marks)**

**Part B** (Paragraph questions/Problem)

Answer *all* questions. Each question carries 6 marks.

11. Express primary the commercial sector of catering business. [Level:1] [CO1]
12. Differentiate a bartender & a dispence bar staff. [Level:2] [CO2]
13. Differentiate with duties chef d'etage & Chef de sale. [Level:2] [CO2]
14. Enlist the sizes of table cloths for 30 inch square table, slip cloth, serviette waiters cloth. [Level:3] [CO3]

15. Make some points to be considered while purchasing small equipments. [Level:3] [CO3]
16. Compute the objectives of control system. [Level:4] [CO4]
17. Compute any 10 house rules for IRD staff while entering the guest room. [Level:4] [CO4]
18. Differentiate Accident, OTH KOT & KOT cum Bill. [Level:4] [CO4]

**(Ceiling: 36 Marks)**

**Part C (Essay questions)**

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

19. Arrange any 10 points to be noted during silver service. [Level:3] [CO3]
20. Compose a 5 course table-d'hote menu. [Level:4] [CO4]

**(1 × 10 = 10 Marks)**

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