

24U353S

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Name:

Reg.No:

THIRD SEMESTER B.Sc DEGREE EXAMINATION, NOVEMBER 2025

(CBCSS - UG)

CC19UBSH3B04 / CC20UBSH3B04 - FOOD AND BEVERAGE SERVICE - I

(Hotel Management and Catering Science - Core Course)

(2019 to 2023 Admissions - Supplementary/Improvement)

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 speciality of modern commercial hotel in Buffalo, USA.
2. Enlist the partners of catering industry.
3. How does coffee shop differ from speciality restaurant?
4. Which all are the staff positions of a medium class hotel?
5. Explain the duties of maitred'de hotel reception.
6. Name the head of stillroom and his duties.
7. How do you explain the two types of menu in terms?
8. What is cocktail sauce?
9. What are the vegetables served in the breakfast?
10. Enlist the types of buffet.
11. Comment on the order taking procedure.
12. What is the purpose of lounge fo in house guest?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. An F&b service person should pocess a deep knowledge of Food & Beverage, Justify.
14. Enlist 10 Glasswares with its capacity & Use.
15. Enlist the sizes of table cloth: 30inch square,36 inch square,slip cloth, serviette, waiters cloth.
16. Explain Table d'hote menu.
17. Explain what is room service and its characterstics.

18. Make a lounge menu and give the justification.
19. Name the type of table setup of conferences in banquets.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Detail the interdepartmental relation of Food & beverage Service with others.
21. Write any 10 points to be noted during silver service.

(1 × 10 = 10 Marks)
