

20U347

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Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH3 B04 - FOOD AND BEVERAGE SERVICE-I

(Hotel Management & 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 speciality of modern commercial hotel in Buffalo, USA.
2. Name the sectors of catering industry.
3. Aboyeur ,rename in English and explain the duties.
4. The personal hygiene of a food & Beverage service is of utmost importance why?
5. Enlist the parts of a spoon.
6. An objective of menu which relate the site of restaurant, give an example.
7. Name the non veg commonly served for breakfast.
8. What is buffet?
9. What is wobbling of table, and how is it corrected?
10. Explain what should be done & not be done with tips & coins.
11. What is the purpose of lounge for in house guest
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. Explain the different types of restaurants.
14. Differentiate with duties chef d'etage & Chef de sale.
15. Explain in detail the different types of food service operation.
16. Explain the points to be considered while purchasing small equipments.
17. Explain Table d'hote menu.
18. Draw a main plate with the positions of food in it.
19. Name the sequence of meals served on a day in the restaurant.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Enlist any 10 principle staff of Food & Beverage department with the French term & Duties.
21. Enlist the 17 course french classical menu sequence with one example each.

(1 × 10 = 10 Marks)
