

22U347

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Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

(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. What does pascal introduced in hotel industry?
2. Which are the two major ways of tourism ,poviding employment ?
3. Enumerate the limitations of dispence bar.
4. Explain a Grill room.
5. Dummy waiter is known in this following names too.
6. Explain what is menu.
7. What is the complete?
8. Enlist the types of trolleys used for Gueridon service.
9. What is wobbling of table ,and how is it corrected?
10. What is the purpose of lounge for in house guest?
11. On what basis is the order of service is based on?
12. What are banquets?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Explain how the commercial and subzidized catering estalishments are subdivided.
14. Differentiate a bartender and a dispence bar staff.
15. Differentiate with duties chef d'etage and Chef de sale.
16. Enlist any ten cutlerys with its uses in guest service.

17. Explain A la Carte menu.
18. Draw a main plate with the positions of food in it.
19. Explain the sequence of food that you serve in a restaurant.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Detail the interdepartmental relation of Food and beverage Service with others.
21. Explain the ancillary departments attached to a restaurant.

(1 × 10 = 10 Marks)
