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(Pages : 2)

Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2023**

B.H.A.

BHA 3B 06—FOOD AND BEVERAGE SERVICE—I (Theory)

(2019—2022 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Part A***Answer the following in not exceeding **one paragraph** each.**Each question carries 2 marks.**(Maximum 25 marks)*

1. What is a catering establishment ?
2. What is known as surface catering ?
3. What is the French term of Head waiter ?
4. What is meant by mise-en-place ?
5. What is the term 'cover' ?
6. What is known as table de hote ?
7. Who is an Aboyeur ?
8. What is known as lounge service ?
9. What are continental breakfast menu ?
10. What is meant by American service ?
11. What is the term crockery ?
12. What is meant by banquet ?
13. What is tray service ?
14. What is meant by disposable linen ?
15. What is known as accompaniment ?

**Turn over**

**Part B**

*Answer the following in not exceeding 120 words.*

*Each question carries 5 marks.*

*(Maximum 35 marks)*

16. Explain the various types of Restaurant and their characteristics.
17. Draw the staff organization structure of food and beverage department of a 5-star hotel.
18. Briefly describe the uses of dummy waiter in the restaurant.
19. Differentiate between coffee shop and specialty restaurant
20. Write a short note on still room.
21. Explain the various rules to be observed while laying a table.
22. Enlist and discuss the various ancillary areas of F and B Service department.
23. Discuss the objectives of menu planning.

**Part C**

*Answer any **two** questions in not exceeding **three** pages each.*

*Each question carries 10 marks.*

24. Explain the various duties and responsibilities of Food and Beverage Manager in the hotel.
25. Explain the various attributes of a waiter.
26. Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel.
27. What are the different types of Catering Establishments ? Explain.

(2 × 10 = 20 marks)