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(Pages : 2)

Name.....

Reg. No.....

THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2022

B.H.A.

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

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A (Short Answer Type Questions)*Each question carries 2 marks.**15 questions.**(Ceiling 25).*

1. Dhabas means _____.
2. Define banquet.
3. Amenities means _____.
4. What is a captain ?
5. Buffet means _____.
6. Mise-en-scene means _____.
7. What is meant by coaster ?
8. Holloware.
9. Define standard recipe.
10. Sorbet means _____.
11. _____ is responsible for the preparation of coffee and tea.
12. What is the French classical term for fish ?
13. Sommelier is responsible for the service of _____.
14. _____ service is a form of food service provided by restaurants to their guests, which involves preparing food in direct view of the guests, using a Guéridon.
15. Dharamshalas and chatrams came up to protect the lives of _____.

Turn over

Part B (Paragraph Type Questions)

Each question carries 5 marks.

8 questions.

(Ceiling 35)

16. In past only selected segments of the population used to travel. Describe the various type of accomodation that where for their use.
17. List the qualities of an efficient supervisor.
18. What does the term dummy waiters refer to ? Explain its importance.
19. When is cheese served in an French classical menu and why ?
20. What gastromonic points should be keep in mind while planning the menu ? Explain with examples.
21. Highlight the basic rules for waiting at a table.
22. Compile a menu for full afternoon tea.
23. How do you set up the clearance table.

Part C (Essay Type Questions)

Each question carries 10 marks.

(2 out of 4.)

24. Write a detailed note on a development of the Food service industry in India.
25. Why are memory, communication skills and team spirit essential for service staffs ?
26. Explain how you would set up a side station. List the equipment that can be stopped in it.
27. What are the operational aspects while consider while planning the menu.