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(Pages : 2)

Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2024**

B.H.A.

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

(2019—2023 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. Write the French terminology of :
 - (a) Wine waiter.
 - (b) Buffet waiter.
2. What is meant by pre-plated service ?
3. Define coffee shop.
4. Name two equipments that are-used -in still-room.
5. What is known as flat ware ?
6. What is Dispense bar ?
7. What is the term 'sorbet' ?
8. What is High Ball ?
9. What is known as dummy waiter ?
10. What is baize cloth ?
11. What is meant by room service ?
12. What is the term 'mise-en-place' ?

Turn over

13. What is meant by chafing dish ?
14. What is formal banquet function ?
15. What is known as commercial catering ?

Part B

Answer the following in not exceeding 120 words.

Each question carries 5 marks.

(Maximum 35 marks).

16. Briefly describe the various types of buffet.
17. Write a short note on railway catering.
18. List and explain five attributes of a waiter.
19. Briefly explain the ancillary departments of food and beverage department.
20. Explain the co-ordination of F and B service department and front office department.
21. Explain the various rules to be observed while laying a table.
22. Draw the organizational chart of a food and beverage department in a five-star hotel.
23. What are the different types of breakfast served in hotels ?

Part C

Answer any two questions in not exceeding three pages each.

Each question carries 10 marks.

24. Discuss the growth of hotel industry in India.
25. Enlist the do's and don'ts in a Restaurant.
26. Explain the various duties and responsibilities of Food and Beverage Manager in a hotel.
27. Enlist and explain the courses of French classical menu with their respective covers and suitable examples.

(2 × 10 = 20 marks)