

QP Code: D133831		Total Pages: 2	Name:
			Register No.
THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025			
(CUFYUGP)			
Course Code : BHC3CJ201			
Course Title : Basics of Food & Beverage Service			
2024 Admission onwards			
Maximum Time :2 Hours			Maximum Marks :70
Section A			
All Questions can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)			
1	Differentiate between bar and lounge.		
2	State the characteristics of grill room.		
3	List out the grooming standards for a restaurant waiter.		
4	What is a silver room?		
5	State the uses of dummy waiter in service.		
6	What is tableware?		
7	Define mise-en-scene.		
8	What is a buffet service?		
9	Name any six crockery found in restaurant.		
10	What are the factors affecting menu compilation?		
Section B			
All Questions can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)			
11	Explain the importance of personal hygiene and grooming standards in restaurant service.		
12	Describe the layout and services of a typical coffee shop.		
13	Explain the organizational structure of F&B service department.		

14	Explain the coordination required between F&B and housekeeping.
15	Explain the function of pantry and still room.
16	Describe the advantages and disadvantages of Gueridon service in restaurant.
17	Explain the sequence of French classical menu.
18	Explain the significance of cover and accompaniments in French classical menu.
Section C	
Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)	
19	Describe the various Food & Beverage service outlet found in star hotels.
20	Discuss the step-by-step procedure for laying a formal table.