

<b>QP Code: D133833</b>		<b>Total Pages:2</b>	<b>Name:</b>
			<b>Register No.</b>
<b>THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025</b>			
<b>(CUFYUGP)</b>			
<b>Course Code &amp; Course Title : BSA3CJ201 - Basics of Food &amp; Beverage Service</b>			
<b>2024 Admission onwards</b>			
<b>Maximum Time :2 Hours</b>			<b>Maximum Marks :70</b>
<b>Section A</b>			
<b>All Question can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)</b>			
1	What are the types of food and beverage service?		
2	What personal attributes does a waiter need?		
3	How does the food and beverage department communicate with other departments?		
4	Define the term catering.		
5	Mention three classifications of hotels based on size or service.		
6	Define the term "inter-departmental coordination."		
7	Mention three types of cutlery used in fine dining.		
8	Define silver service and mention its key features.		
9	What is the difference between gueridon and platter -to-platter service?		
10	Mention any three documents used in F&B sales control.		
<b>Section B</b>			
<b>All Question can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)</b>			
11	What is the difference between a bar and a pub?		
12	What is the defining feature of a grill room?		
13	What do you mean by satellite kitchen? Who is responsible for this kitchen?		
14	Name any eight special equipment used in a restaurant and write their uses.		

15	What is gueridon service? Explain with advantages and limitations?
16	What are the various points to be considered while planning the menu?
17	What are the factors responsible for identifying room service equipment ?
18	What are the various methods of collecting room service order? Explain with advantages and limitations.
<b>Section C</b>	
<b>Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)</b>	
19	Give a comprehensive note on the role of catering establishment in the travel and tourism industry.
20	What are the classifications of F&B services? Explain.