

QP Code: D133830		Total Pages: 02	Name:
		Register No.	
THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025			
(CUFYUGP)			
BHA3CJ202/BHA3MN200 - BASICS OF FOOD AND BEVERAGE SERVICE			
2024 Admission onwards			
Maximum Time :2 Hours		Maximum Marks :70	
Section A			
All Question can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)			
1	What do you mean by catering industry?		
2	State three qualities of a good waiter.		
3	Why is teamwork among departments crucial in hotels?		
4	Define a banquet.		
5	What is a drive-in restaurant?		
6	State three safety measures while handling trays.		
7	Mention three uses of silverware in gueridon service.		
8	Write three examples of stemware.		
9	State the meaning of mise en place.		
10	Why is record keeping important in the pantry?		
Section B			
All Question can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)			
11	Discuss the duties of a captain		
12	Explain the personal attributes required for the staff of Food &. beverage department.		
13	Discuss the importance of service staff in ethnic restaurants.		
14	Explain the advantages of vending service.		
15	Explain the role of glassware in enhancing beverage presentation.		

16	Discuss three differences between glassware of hotel and bar.
17	Evaluate the importance of the pantry in supporting restaurant service.
18	Demonstrate the step-by-step process of automatic dishwashing.
Section C	
Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)	
19	Discuss the characteristics of speciality restaurants with examples.
20	Explain the role of glassware in enhancing the presentation of beverages.