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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2021**

Hotel Management and Catering Science

BSH 3B 04—FOOD AND BEVERAGE SERVICE—I

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer at least **eight** questions.*

Each question carries 2 marks.

All questions can be attended.

Overall Ceiling 16.

1. What is American Service ?
2. What is Bain Marie ?
3. What do you mean by Demi Waiter ?
4. Who is a Sommelier ?
5. What is Hors d'oeuvre ?
6. What is Mise-En-Scene ?
7. What do mean by Pantry ?
8. Why briefing is important ?
9. What is EPNS ?
10. What do you mean by Polivit ?
11. What is Trancheur ?
12. Define Menu.

(8 × 2 = 16 marks)

Turn over

Section B (Short Answer Type Questions)

Answer at least four questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. Write a note on Development of the Hotel and Catering Industry in India.
14. Write the procedure for Greeting and receiving the guests.
15. What are duties and responsibilities of Station waiter/Captain ?
16. Explain Silver Room.
17. What is side board ? What are the items kept in Side board ?

(4 × 6 = 24 marks)

Section C

Answer any two question.

Each question carries 10 marks.

18. What is Menu planning ? What are the objectives of menu planning ? What are the points to be considered while planning a Menu ? Explain.
19. What are the Points to remember while laying a table ?
20. Elucidate various trollies used in F and S Service.
21. Classify Catering establishment. Explain.

(2 × 10 = 20 marks)