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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2023**

Hotel Management and Culinary Arts  
BHC 3B 03—FOOD AND BEVERAGE SERVICE  
(2019—2022 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer the following questions in not exceeding **one paragraph**.*

*Each question carries 2 marks.*

*(Maximum Marks : 20)*

1. What is the primary purpose of the hotel industry ?
2. Why are catering establishments essential in the tourism industry ?
3. Who is Chef de Rang ?
4. What are the uses Asparagus Holder ?
5. What distinguishes earthenware from other types of crockery in terms of material ?
6. How can a restaurant maintain the cleanliness of its linen effectively ?
7. Differentiate between a la carte and table d'hote menus.
8. In what ways can a Dummy Waiter help in minimizing mistakes in service ?
9. What is the purpose of a mise en place in food and beverage service ?
10. How does a sommelier contribute to the dining experience ?
11. What does the term "Condiments Station" signify in continental breakfast service ?
12. What are the key challenges faced by the room service staff ?

**Turn over**

**Section B (Short Essay)**

*Answer the following questions in not exceeding 120 words.*

*Each question carries 5 marks.*

*(Maximum Marks : 20)*

13. What are the key considerations for ensuring food safety in catering establishments ?
14. Explain the importance of high-quality linen in a restaurant setting and its impact on customer experience.
15. Describe the characteristics and advantages of a static menu.
16. Describe the role of the Pantry department in a culinary setting.
17. Discuss the importance of “Barista-Style Coffee” in the service of continental breakfast.

**Section C (Long Essay)**

*Answer any **two** questions in not exceeding 250 words.*

*Each question carries 10 marks.*

*(Maximum Marks : 20)*

18. Explain role of Catering Establishments in tourism Industry.
19. Outline the key considerations for managing food safety in a restaurant
20. Explain the concept of “Table Service” in restaurants- Discuss its advantages and disadvantages
21. Explain the steps involved in order taking procedures for restaurant orders received via telephone and Door hangers