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Name.....

Reg. No.....

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

Hotel Management and Catering Science

BSH 3B 04—FOOD AND BEVERAGE SERVICE—I

(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. Define American service.
2. What is Mise-en-place ?
3. Define Bar.
4. What do you mean by Flatware's ?
5. What is Still room ?
6. What is Kitchen stewarding ?
7. Define Welfare Catering.
8. Define Food pick-up area.
9. What is Room service ?
10. What is A la carte menu ?
11. Who is a Dummy waiter ?
12. What is Cafeteria ?

**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 different crockery and cutlery items would you use to serve three-course continental menu ?
14. Explain the difference between Flatware and Hollowware ?
15. Explain the objectives of Menu planning ?
16. Explain the duties and responsibilities of a head waiter ?
17. Describe the difference between Silver service and American service ?

**Section C (Long Essay)**

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

*Each question carries 10 marks.*

*(Maximum Marks : 20)*

18. Draw the organization chart of the F and B service department of a 5-star hotel. Write duties and responsibilities of a F and B manager of a five-star hotel ?
19. Classify catering establishment with suitable example under each category ?
20. Briefly explain the ancillary departments of food and beverage department ?
21. Explain Crockery. Describe the classification of crockery ?