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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2024**

Hotel Management and Culinary Arts

BHC 3B 03—FOOD AND BEVERAGE SERVICE

(2019—2023 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 are the two types of Catering ?
2. What are the primary objectives of menu planning in the food service industry ?
3. How do catering establishments promote cultural exchange in the tourism industry ?
4. List out the Attributes of a Waiter.
5. What is Lobster Pick ?
6. What is the significance of crockery in dining etiquette ?
7. What is the significance of quality linen in a restaurant setting ?
8. What is a static menu ?
9. What is the significance of the Hot Plate in a kitchen setup ?
10. Define buffet service and provide one advantage of this style.
11. Explain the concept of “upselling” in Food and Beverage service.
12. What are the key responsibilities of a bar manager in a nightclub ?

**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 responsibilities of a Head Chef in a restaurant ?
14. How does menu planning contribute to the success of a restaurant ?
15. Discuss the key considerations that restaurant owners should keep in mind when selecting furniture for their establishment.
16. Describe the sequence of service in a restaurant and its significance in providing a positive dining experience.
17. What steps should be followed in order taking procedures for door hanger deliveries in a restaurant ?

**Section C (Long Essay)**

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

*Each question carries 10 marks.*

*(Maximum Marks : 20)*

18. Explain the classification of Crockery.
19. Describe the role of a sommelier in a high-end restaurant and how their expertise contributes to the overall dining experience.
20. Explain the importance of effective inter-departmental relationships between the Food and Beverage department and other hotel departments.
21. Discuss the various types of restaurant service styles ?