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Name.....

Reg. No.....

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

Hotel Management and Catering Science

BSH 3B 04—FOOD AND BEVERAGE SERVICE—I

(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. Define Transport catering ?
2. What is Grill room ?
3. Define À la carte menu ?
4. What do you mean by brunch ?
5. What is Mise-en-scene ?
6. Define Silver service ?
7. What is Bone China ?
8. Define Hollowware's ?
9. What do you mean by Discotheque ?
10. What is Pantry ?
11. Define Gueridon Service ?
12. What is High tea ?

**Turn over**

**Section B**

*Answer the following questions in not exceeding 120 words [Short Essay] each.*

*Each question carries 5 marks.*

*(Maximum Marks 20)*

13. Explain the difference between Silver service and American service.
14. Explain the objectives of Menu planning.
15. What are the attributes of a good waiter ?
16. Write duties and responsibilities of a F and B manager of a five-star hotel.
17. What different crockery and cutlery items would you use to serve three-course continental menu ?

**Section C**

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

*Each question carries 10 marks.*

*(Maximum Marks 20)*

18. Enlist and explain all the ancillary departments of F and B service.
19. Classify catering establishment with suitable example under each category.
20. Explain the different methods that are used for silver cleaning.
21. Draw organisation chart of F and B department of a five star hotel. Explain the duties and responsibilities of a head waiter.