

D 31810

(Pages : 2)

Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2022**

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

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions.*

1. _____ is a circular counter that revolves to display the food items.
2. _____ is a restaurant furniture and used to keep all the serving equipments for a meal session.
3. Mise-en-place means _____ and the term denotes to the preparation of a work place for ultimate smooth service.
4. Sommelier is the French term for _____.
5. The _____ should stock minimum linen and uniform required to meet the daily demands.
6. Maitre d'hotel is the _____ of a F and B outlet.
7. Duty of _____ includes taking restaurant reservation and receiving them at the door.
8. _____ is the term denoting all the cutting implements such as knives.
9. English service is often referred to as _____.
10. _____ is a 24 hours F and B outlet.

(10 × 1 = 10 marks)

Section B*Answer any **eight** questions from the following questions.*

11. Describe Fast Food Service
12. What is Kot/ Bot Control System ?
13. Explain Guest Service Cycle.
14. What is Mise-en-Scene ?

Turn over

15. Explain Russian Service.
16. What do you mean by Salesmanship ?
17. What is carte du jour ?
18. Who is a Busboy ?
19. What is a Banquet ?
20. What is Cross-contamination ?

(8 × 2 = 16 marks)

Section C

Answer any six from the following questions not exceeding a page.

21. Write a note on Off Premise/outdoor catering.
22. Explain types of Banquet.
23. What is side board ? What are the items kept in Side board ?
24. Write a note on Development of the Hotel and Catering Industry in India.
25. Do a Comparison between Á la carte menu and Table D'Hôte menu?
26. Explain any 8 different types of crockery and their sizes.
27. Explain single point services
28. What is welfare catering ?

(6 × 4 = 24 marks)

Section D

Answer any two from the following questions.

29. Explain the Inter-Department Relationship of F and B Service.
30. Elucidate various trollies used in F and S Service.
31. Explain sequence of Service in the restaurant.

(2 × 15 = 30 marks)