

D 31807

(Pages : 2)

Name.....

Reg. No.....

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

Hotel Management and Catering Science  
BSH 3B 04—FOOD AND BEVERAGE SERVICE—I  
(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer the following questions.  
2 marks each.*

1. What is Menu ?
2. What is a Banquet ?
3. What is Cross-contamination ?
4. What is Gueridon Trolley ?
5. What is a Table cover ?
6. What is a Station ?
7. What are condiments ?
8. What is a Mocktail ?
9. What is Buffet ?
10. What is American Service ?
11. What is Mise en place ?
12. What is SOP ?

(Maximum : 20 marks)

**Section B**

*Short Answer Type.  
5 marks each.*

13. Point out the functions of the POS.
14. What are the points to be considered while selecting the chinaware ?

**Turn over**

15. Write the accompaniments and cover set up for following dishes.
16. Write cover set up and service of Tea.
17. Write a note on Off Premise/outdoor catering.

(Maximum : 20 marks)

### Section C

*Answer any **two** questions.*

*10 marks each.*

18. Attributes of a F & B Service Personnel.
19. Elucidate various trollies used in F & S Service.
20. What are ancillary Departments in F & B Service ? Explain Still room and Linen Room.
21. Prepare a menu for Continental and English Breakfast with its cover.

(2 × 10 = 20 marks)