THIRD SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION NOVEMBER 2020

Hotel Management and Catering Science

BSH 3B 04—FOOD AND BEVERAGE SERVICE–I

(2017 Admissions)

Time : Three Hours   Maximum : 80 Marks

I. Choose the best answer :

1 Who is In charge of stores ————.

     a) Big keeper.   b) Man.

     c) Waiter.   d) Store keeper.

2 Hotel must provide food & ————.

     a) Tea.   b) Beverage.

     c) Oil.   d) Water.

3 Talk ———— to guest.

     a) Loud.   b) Softly.

     c) Calm.   d) Quite.

4 A waiters apron & ———— should always be clean.

     a) Close.   b) Hair band.

     c) Hair.   d) Nail.

5 Grill room cuts ————.

     a) Meat.   b) Fruit.

     c) Fish.   d) Vegetable.

6 A waiter should have ———— knowledge.

     a) Good.   b) Health.

     c) Clean.   d) Neat.

7 Legumes is ————.

     a) Fish.   b) Tea.

     c) Meat.   d) Vegetables.

Turn

8 Basic Etiquette for Restaurant staff be polite to ————.

   a) Book.

                        b) Lady.

   c) Man.

                        d) Guest.

9 The depression in ————— had a disastrous effect on the hotel industry.

   a) 1920.

                        b) 1940.

   c) 1930.

                        d) 1950.

10 Ensure hygiene and ————.

   a) Ball.

                        b) Cat.

   c) Fish.

                        d) Sanitation.

(10 × 1 = 10 marks)

II. Answer any *eight* questions :

   1 Name any two linen names used in Restaurant.

   2 Who is called sommelier ?

   3 What is called Restaurant ?

   4 What is called Hot Range ?

   5 What is called vegetable preparation ?

   6 What is called Engineering department ?

   7 What is called A' la carte ?

   8 Name any three chinaware.

   9 Name any 4 Glass ware.

  10 What is called menu card ?

(8 × 2 = 16 mark)

III. Write any *six* questions in the form of essay :

   1 Name any 4 types of Restaurant.

   2 Write any 7 french classical menu.

   3 Writ any 8 service Equipments.

4 Explain Good Grooming for a waitress.

5 Name any 5 Holloware.

6 Write any 6 special Tableware.

7 What is side Board ?

8 How to take an order ?

                                                    (6 × 4 = 24 marks)

. Essay answer any *two* questions :

    1 Give any 12 points of Basic Etiquette for Restaurant staff.

    2 Write Eight French classical menu.

    3 Write any 10 Table ware and Name them.

                                                    (2 × 15 = 30 marks)