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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2020**

Hotel Management and Catering Science

BSH 3B 04—FOOD AND BEVERAGE SERVICE—I

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer atleast **eight** questions.
Each question carries 3 marks.
All questions can be attended.
Overall Ceiling 24.*

1. What is Napkin ?
2. What is Tableware ?
3. What are the special equipment in F and B Service ?
4. What is Entree ?
5. What is French Service ?
6. What are Kiosks ?
7. Define Menu ?
8. What do you mean by Guest service Cycle ?
9. What is KOT control system ?
10. What is Cafeteria Service ?
11. Who is a hostess ?
12. What is Cutlery ?

(8 × 3 = 24 marks)

Section B

*Answer atleast **five** questions.
Each question carries 5 marks.
All questions can be attended.
Overall Ceiling 25.*

13. Explain the service if tea and its cover set up.
14. What are the Do's and Don'ts during Mise-en-place ?

Turn over

15. Explain types of Banquet.
16. Enlist at least ten different types of crockeries and their sizes used in restaurant
17. What is welfare catering ?

(5 × 5 = 25 marks)

Section C

*Answer any **one** questions.*

Each question carries 11 marks.

18. Describe the personal attributes of Fand B Personnel.
19. Explain the Coordination of Fand B service with other Departments
20. Elucidate various trollies used in F and S Service.
21. What is Menu planning? What are the objectives of menu planning ? What are the points to be considered while planning a Menu ? Explain.

(1 × 11 = 11 marks)