

D 92949

(Pages : 2)

Name.....

Reg. No.....

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

Hotel Management and Culinary Arts

BHC 3B 03—FOOD AND BEVERAGE SERVICE

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 do you mean by Pantry ?
2. Why briefing is important ?
3. What is EPNS ?
4. What do you mean by Polivit ?
5. What is Trancheur ?
6. What is Menu ?
7. What is a Banquet ?
8. What is Cross-contamination ?
9. What is Gueridon Trolley ?
10. What do you mean by Guest Service Cycle ?
11. What is KOT control system ?
12. What is Cafeteria Service ?

(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. Write a note on Off Premise/outdoor catering.

Turn over

15. Explain types of Banquet.
16. What are the points to be considered while selecting the chinaware ?
17. What is welfare catering ?

(5 × 5 = 25 marks)

Section C

*Answer any one question.
The question carries 11 marks.*

18. What are the points to remember while laying a table ?
19. Explain the Co-ordination of F and B service with other Departments.
20. What are ancillary Departments in F and B Service ? Explain Still room and Linen Room.
21. Prepare a menu for Continental and English Breakfast with its cover.

(1 × 11 = 11 marks)