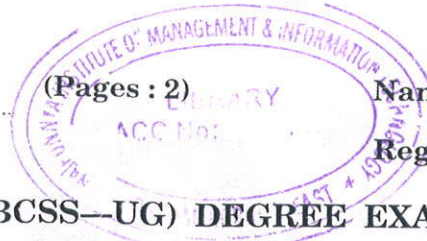


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Name.....

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**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2021**

Hotel Management and Culinary Arts

BHC 3B 03—FOOD AND BEVERAGE SERVICE

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer at least **eight** questions.*

*Each question carries 2 marks.*

*All questions can be attended.*

*Overall Ceiling 16.*

1. What is French Service ?
2. What are Kiosks ?
3. What is EPNS ?
4. What do you mean by Polivit ?
5. What is *Trancheur* ?
6. Define Menu ?
7. What do you mean by Guest service Cycle ?
8. What is a Station ?
9. What are Condiments ?
10. What is a Mocktail ?
11. What is Buffet ?
12. What is Mise en place ?

(8 × 2 = 16 marks)

**Turn over**

**Section B (Short Answer Type Questions)**

*Answer at least four questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 24.*

13. What are duties and responsibilities of Station waiter/Captain ?
14. Explain Silver Room.
15. What is side board ? What are the items kept in Side board ?
16. Write a note on Off Premise/outdoor catering.
17. Enlist at least 10 different types of crockeries and their sizes used in restaurant

(4 × 6 = 24 marks)

**Section C**

*Answer any two question.*

*Each question carries 10 marks.*

18. Classify Catering establishment. Explain.
19. Elucidate various trollies used in F and S Service.
20. What are the Points to remember while laying a table ?
21. Explain different types of table services.

(2 × 10 = 20 marks)