

18. Write notes on :

- (a) Still Room (2½)
- (b) Plate Room (2½)
- (c) Hot Section (2½)
- (d) Linen Room. (2½)

19. Compile a five French Classical Menu with the details of ingredients and methods of preparation.

20. What is cigarette? Explain the manufacturing process and service procedure.

S.No. 5548

RCCSHM 2

(For candidates admitted from 2008–2015 Batch)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

**Part III — Hotel Management and Catering Science —
Major**

FOOD AND BEVERAGE SERVICE — I

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. What is urban hotel?
2. What is Pub?
3. What do you mean by English breakfast?
4. What is corn on the cob?
5. What are the methods are there in cleaning silverware?
6. What is pantry in food and beverage department?
7. Define "Menu".
8. What is Brunch?

9. What is Beverage?

10. Give any four examples for tea brands.

SECTION B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) What do you mean by chain hotel? Mention their role in maintaining quality service.

Or

(b) What is coffee shop? Mention its importance and when the restaurant is closed?

12. (a) What are the rules to be followed before laying a table?

Or

(b) Differentiate Mise-en-place and Mise-en-scene.

13. (a) Write notes on the importance of kitchen stewarding in food and beverage service department.

Or

(b) Who is Barker? What's his role in a restaurant?

14. (a) What are the points to be remembered while planning a menu?

Or

(b) Differentiate between Ala Carte and table d'hôte.

15. (a) Write notes on coffee processing and the preparation method.

Or

(b) What do you mean by cigar? Explain its parts with three examples of cigar brand.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. Draw the organization chart of Multi-cuisine restaurant in a five star hotel. Explain the duties and responsibilities of food and beverage service manager.

17. Write notes on :

(a) Silver Service (2½)

(b) K.O.T. (2½)

(c) Nut Cracker (2½)

(d) Asparagus Tongs (2½)