

(6 pages)

S.No. 8600

22 SACHM 1

(For candidates admitted from 2022-2023 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022.

Part III — Allied

BASIC FOOD SERVICE

Time : Three hours

Maximum : 75 marks

SECTION A — (20 marks)

I. (A) Choose the correct answer : (5 × 1 = 5)

1. _____ is a nightclub for dancing to live or recorded music and often featuring sophisticated sound systems, elaborate lighting, and other effects

- (a) Speciality restaurant
- (b) Bar
- (c) Coffee shop
- (d) Discotheque

2. _____ is one of the attributes of food and beverage personnel

- (a) Loyalty
- (b) Knowing guest habits
- (c) Speaking local language
- (d) Authority on guest

3. A food _____ works behind the counter in cafes, self service restaurants and fast food outlets, serving food and drink for eating on the premises or taking away

- (a) Valet
- (b) Order-taker
- (c) Plongeur
- (d) Counter Assistant

4. The Waiter reports to _____

- (a) Aboyeur
- (b) Chef de partie
- (c) Restaurant Manager
- (d) Senior Captain

5. Mise-en-place means _____ in service.

- (a) Gather and arrange items
- (b) Collecting items
- (c) Mixing all the items
- (d) Carrying items

(B) Fill in the blanks: (5 × 1 = 5)

6. _____ is used for the service of main courses only.

7. _____ is a fixed menu at a fixed price

8. _____ is a light breakfast including *coffee* and usually *croissants*.

9. _____ drinks that have carbon dioxide to make them fizzy.

10. _____ a mouthpiece of wood, ivory, etc, used for holding a cigarette while it is smoked.

II. Answer ALL question : (5 × 2 = 10)

11. Define the term "Food and Beverage Service"

12. Who is Captain?

13. Name any two pieces of cutlery and mention its uses.

14. Define the term "Menu"

15. Give any four examples of Nourishing drinks.

SECTION B — (5 × 5 = 25)

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

16. (a) Illustrate about institutional catering and transport catering.

Or

(b) Mention the salient features of coffee shop and speciality restaurants.

17. (a) Explain the food and beverage service co-ordinates with other department in a Hotel.

Or

(b) Describe about personal hygiene and grooming of food and beverage service staff.

18. (a) What are the special equipments used in Food and Beverage Service? Explain its usage.

Or

(b) Explain the rules for waiting at the table.

19. (a) Write notes on Ala carte and Table d' hotel menu.

Or

- (b) Explain about Menu Engineering.
20. (a) Explain about Cigarette and Service of Cigarette.

Or

- (b) Write notes on Pipe tobacco and Chewing tobacco.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

21. Analyze the attributes of food and beverage service personnel.
22. Draw the organization chart food and beverage service department in a Hotel. Explain duties and responsibilities of Restaurant Manager and Room service Manager.
23. List the ancillary departments and explain how it helps the restaurant to run smoothly.

24. Illustrate the French classical menu sequence with English equivalent and give examples for each course.

25. Explain about Non-alcoholic beverages and Explain about Cigar.