



QP CODE: 24019245



24019245

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, MAY 2024**

Second Semester

B.Sc Hotel Management and Culinary Arts

Core Course - CU2CRT06 - FOUNDATION IN FOOD & BEVERAGE SERVICE

METHODOLOGY - II

2017 ADMISSION ONWARDS

C724A405

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define Releve.
2. What is the english term for Pommes?
3. Explain Refreshing Beverages.
4. Define Jasmine Tea.
5. What is Control system?
6. What is KOT?
7. Define Supplement KOT.
8. Explain Errand Cards.
9. Give four names of Equipments used in Roomservice.
10. What is Room service?
11. What do you mean by Colorado Claro in relation with cigar?
12. What do you mean by Ring Guage in relation to cigar?

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Distinguish between Entremet & Dessert.
14. Briefly explain the service of Tea.
15. Briefly explain Nourishing drinks with examples.
16. List out the equipments used in a Room service.
17. Explain centralised Room service.
18. Draw the format of a KOT.
19. Explain Doorknob menu in details.
20. Explain the components of a cigar.
21. Explain the parts of a cigar.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Briefly explain the following with examples
a) Hors d'oeuvre b) Poisson c) Legumes d) Entree e) Releve.
23. Explain different types of coffee brewing methods.
24. Explain Duplicate Checking method.
25. Briefly explain the workflow in room service.

(2×15=30)

