



QP CODE: 23104639

Reg No :

Name :

**B.Sc.DEGREE (CBCS) REGULAR/IMPROVEMENT/REAPPEARANCE
EXAMINATIONS, FEBRUARY 2023**

First Semester

B.Sc Culinary Arts and Catering Technology (2017 - 2019 Admissions)B.Sc Hotel Management and
Culinary Arts (2020 Admission Onwards)

**Core Course - CU1CRT02 - FOUNDATION IN FOOD & BEVERAGE SERVICE
METHODOLOGY - I**

2017 Admission Onwards

3D5CE928

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Define hotel.
2. What is the father of Indian hotel Industry?
3. Define Transport catering.
4. What is kitchen steward?
5. Give the English term for
a) Maitre de Hotel b) Commis de Barrasseur.
6. Explain waiter.
7. Explain coffee shop.
8. What is Automatic vending machine?
9. What is ethnic menu?
10. What is brunch?
11. What is Slip Cloth?
12. What is cruet set?

(10×2=20)





Part B

Answer any **six** questions.

Each question carries **5** marks.

13. Write a note on safe food handling.
14. Explain about Transport catering.
15. What is the role of Training & development in F & B service?
16. List any 5 rules applicable for a waiter while waiting at the table.
17. What are glassware & different types ?
18. What is a menu & functions of a menu?
19. What is menu planning?
20. What are the new Trends in menu?
21. Explain mise-en-place.

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Mention the differences between hospital catering & industrial catering.
23. Discuss about pantry and the specialities of pantry.
24. Briefly explain English service & its advantages & disadvantages.
25. Briefly explain the rules for waiting at the table.

(2×15=30)

