

QP CODE: 25050761



Reg No :

Name :

MHM DEGREE (CSS) EXAMINATION, DECEMBER 2025

First Semester

Master of Hotel Management

Core Courses - TR010102 - FOOD & BEVERAGE SERVICE

2019 Admission Onwards

684F489E

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Draw the organizational chart of bar.
2. Explain the duties of casual staff in banquets.
3. Explain how f&b department coordinate with kitchen department?
4. Explain main restaurant.
5. Explain about banquet services.
6. Write a short note about vending machines.
7. Explain about discotheque.
8. Write the cover equipments to serve main course.
9. Write the accompaniments of 1. Biryani 2. Tandoori chicken 3. Aloo paratha
10. Explain cafeteria service.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Explain - 1. Impulse buying 2. Mise - en - place 3. Suggestive selling
12. Different types of restaurants.
13. Explain in detail about kitchen stewarding department.
14. Compile a five course menu with accompaniments.





15. Compaill a menu in american breakfast.
16. Explain the french service & gueridon trolley service.
17. Explain different types of buffets.
18. Write the various methods of payments.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Draw the organizational chart of f&b department and explain all capacity.
20. Explain the below 1. Pantry 2. Wash up 3. Hotplate 4. Lines store 5. Dispense bar.
21. Explain the constrains of compling menu in detail.
22. Explain different types of services followed in hotels.

(2×5=10 weightage)

