

G 8479



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Reg. No.....

Name.....

**BACHELOR OF HOTEL MANAGEMENT DEGREE
EXAMINATION, JANUARY 2026**

Seventh Semester

ADVANCED FOOD AND BEVERAGE SERVICE—II

(2017–2019 Admissions – Supplementary/2014–2016 Admissions – Mercy Chance)

Time : Three Hours

Maximum Marks : 80

Part A

*Answer **all** questions.
Each question carries 1 mark.*

Write short notes on the following :—

- | | |
|------------------------|--------------------------------|
| 1. Planning. | 2. Heavy duty equipment. |
| 3. Planning decor. | 4. Triplicate checking system. |
| 5. Quick service menu. | 6. Record keeper. |
| 7. Bar stock. | 8. Cleaning. |
| 9. Supervisory skills. | 10. Kitchen order tickets. |

(10 × 1 = 10)

Part B

*Answer any **eight** questions.
Each question carries 2 marks.*

11. What are F & B outlets ?
12. What are the different types of KOT ?
13. How many copies of cheques are made in triplicate checking system ?
14. What is sales control in food and beverage ?
15. What are different cash handling equipments ?
16. What is bar stock in beverage control ?
17. What is bar control system ?
18. What are bar operations ?
19. What is a kitchen stewarding department ?

Turn over





G 8479

20. Define cocktails.
21. Define margarita.
22. How do you design a bar ?

(8 × 2 = 16)

Part C

*Answer any **six** questions.
Each question carries 4 marks.*

23. Explain the requirement of quantities of equipment required like crockery.
24. Explain the nature of complaints and how do you solve.
25. Explain the process of inventory in kitchen.
26. Explain heavy equipment used in coffee shop.
27. Describe the features of breakage and spoilage.
28. How do you use bar control ?
29. What are the various records maintained in the bar for control purpose ?
30. Explain the various skills of F & B supervisors.
31. Explain sales control system.

(6 × 4 = 24)

Part D

*Answer any **two** questions.
Each question carries 15 marks.*

32. Explain the factors to be considered while planning.
33. Discuss the procedure for taking bar licensing.
34. Discuss the duties and responsibilities of kitchen stewarding manager.
35. Explain the different equipment found in KST department.

(2 × 15 = 30)

