

Reg No.: _____

Name: _____

APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY

First Semester BHMCT Degree Regular and Supplementary Examination December 2022

Course Code: FBST101**Course Name: FOUNDATION COURSE IN FOOD AND BEVERAGE SERVICE-I**

Max. Marks: 100

Duration: 3 Hours

PART A*Answer all questions, each carry 1 marks.*

		Marks
1	Give another name for Maître de hotel.	(1)
2	Name 3 international hotel chain.	(1)
3	EPNS	(1)
4	What is the size of a full plate?	(1)
5	Who is Aboyeur in hotel?	(1)
6	Define business centre.	(1)
7	Who is a dummy waiter?	(1)
8	Name 3 commercial F&B outlet.	(1)
9	What is Mise-en-Scene?	(1)
10	What is flatware?	(1)

PART B*Answer all questions, each carry 2 marks.*

11	Define A' la Carte.	(2)
12	What is airline catering?	(2)
13	What is discotheque?	(2)
14	What is de-briefing?	(2)
15	What is Petit de jeuner?	(2)
16	What are the different types of banquets?	(2)
17	What is a stimulating beverage?	(2)
18	Define tea.	(2)
19	What is angel's wing?	(2)
20	Give 4 points why stainless steel is better for food service?	(2)

PART C

Answer any four questions, each carry 5 marks.

- 21 Give job description of F&B manager. (5)
- 22 Explain self service. (5)
- 23 Explain different types of room service. (5)
- 24 Write a short note on speciality restaurant. (5)
- 25 Differentiate between Silver service and English service. (5)
- 26 Explain the role of still room in F&B service. (5)
- 27 List the sequence of courses for English breakfast Menu. (5)
- 28 Explain KOT system in detail. (5)

PART D

Answer any three questions, each carry 10 marks.

- 29 Explain the method of processing coffee. (10)
- 30 Discuss the growth of hotel industry in India. (10)
- 31 Briefly explain the points to be considered while purchasing the restaurant equipment. (10)
- 32 List the duties and responsibilities of a head waiter. (10)
- 33 Explain the types of catering establishments? (10)
- 34 Briefly explain various types of F&B outlets. (10)

Answer the questions, each carries 10 marks.

- 35 A successful F&B operation depends upon healthy co-operation and interdepartmental relationship. Discuss. (10)
- 36 Draw the organizational chart of a food and beverage department of a 5 star hotel. (10)
