B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS 2024)
B. Sc. (H & HA) Sem-I : SUMMER : 2025
SUBJECT: FUNDAMENTALS OF FOOD & BEVERAGE SERVICE-I

Day : Tuesday
Date : 03/06/2025

S-29476-2025

Time : 10:00 AM-12:00 PM
Max. Marks : 50

N.B.
1) All questions are **COMPULSORY.**
2) Figures to the right indicate **FULL** marks.

		Marks	BTL	CO
Q.1	Attempt **ANY TEN** of the following: **(10 marks)**			
i)	Who is responsible for clearance of plates? A) Server B) Bus Boy C) Wine Expert D) Mixologist	1	Remembering	CO1
ii)	Mac Donald's is an A) Modern Decor and service methods B) Check table cloths, bentwood chairs, cluttered decor and friendly informal staff C) Traditional Décor and Service D) Quick Service Restaurant	1	Remembering	CO1
iii)	A Discotheque is an establishment which has an? A) Dance Floor B) Lounge Service C) Self Service D) Quick Service	1	Remembering	CO1
iv)	Mixologist is a person who? A) is expert in making mixed drinks and cocktails B) Section Head C) Is an expert in Carving meat and joints? D) Host/ Hostess	1	Remembering	CO1
v)	The Dimension of a Square table for two persons is Single choice. A) 76 cm (2 feet 6 inches) B) 1 Meter X 1 Meter (3 feet X 3 feet) C) 2.5X 5 Feet D) 15 cm X 15 cm E)	1	Remembering	CO2
vi)	The Dimension of slip cloth is A) 1 meter x 1 meter (3 feet X 3 feet) B) 2 meter X 2 meter C) 1 feet X 1 feet D) 15 cm X 15cm	1	Understanding	CO2

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vii)	Mise en Scene refers to A) Creating the scene before commencement of service B Pre- Preparation before commencement of service C) Closing procedure for the restaurant D) Commencement of service	1	Understanding	CO2
viii)	The Departmental head of the Food and Beverage department is A) Food and Beverage Manager B) Reception Head waiter C) Assistant Food and Beverage Manager D) Hotel Director	1	Understanding	CO1
ix)	Baize is a A) Protective felt covering on the table B) Bronze material C) Stainless Steel D) Woollen material	1	Remembering	CO2
x)	Size of a Serviette is A) 1 meter x 1 meter (3 feet X 3 feet B) 18 X 18 inches or 20 X 20 inches C) 1 feet X 1 feet D) 2 feet X 2	1	Remembering	CO2
xi)	The diameter of Joint plate/ Full plate is A) 20 cm B) 18 cm C) 10 inches or 25 cm D) 10 cm diameter	1	Remembering	CO2
xii)	Stainless steel is often used as a service ware because of its durability and resistance to corrosion A) True B) False	1	Analysing	CO2
xiii)	Traditionally Cutlery refers to knives and cutting implements Single choice. A) True B) False	1	Understanding	CO2
xiv)	The Dimension of a Side plate is A) 6 inches or 15 cm B) 18 inches C) 10 inches D) 18 inches	1	Remembering	CO2

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			Marks	BTL	CO
Q.2		Attempt **ANY FIVE** of the following: **(20Marks)**			
	i)	Give the duties and responsibilities of the Food and beverage manager of a large hotel.	4	Understanding	CO1
	ii)	List and describe any 8 attributes essential for Food and beverage service personnel's	4	Understanding	CO1
	iii)	Describe in detail the various types of IRD services Full Room Service Partial Room Service Breakfast only(Breakfast door knob card) Tea Coffee making facilities Mini Bar facility.	4	Understating	CO3
	iv)	What is a) Silver / English service. b) Butler/ French service c) Russian Service d) American Service	4	Understanding	CO3
	v)	What interdepartmental co-ordination is required between Food and beverage service department and Front office department , Housekeeping department	4	Understanding	CO1
	vi)	With help of a chart give the classification of Non-alcoholic beverages	4	Evaluating	CO4

			Marks	BTL	CO
Q.3		Attempt **ANY FIVE** of the following: **(20Marks)**			
	i)	Give the Duties and responsibilities of Maître d hotel.	4	Understanding	CO1
	ii)	Give Professional Hygienic appearance guidelines to be followed by Food and Beverage service personnel's	4	Applying	CO1
	iii)	List and describe any Four Aerated Beverages.	4	Remembering	CO4
	iv)	List and describe any Four types of coffees served in food service establishments	4	Remembering	CO4
	v)	Give the classification of Catering establishments.	4	Understanding	CO1
	vi)	Explain the following Food and Beverage auxiliary areas : **a)** Still Room **b)** Hot Plate	4	Understanding	CO2
	vii)	What is Captive and Non Captive market?	4	Applying	CO1

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