

**Avinashilingam Institute for Home Science and Higher Education for Women,  
(Deemed to be University) Coimbatore - 641043  
Bachelor's Degree Examination - November 2018  
V Semester**

**Class: III UG**

**Time: 3 Hours**

**Major: Food Service Management & Dietetics**

**Max. Marks: 100**

**15BFDC18 Food and Beverage Service**

**Part – A**

**10X1=10**

**Choose the correct answer**

1. Person responsible for a complete floor in a hotel is called as -----  
(a) Chef d'etage (b) Chef de rang (c) Maitre d'hotel (d) Chef de sale
2. Function catering is organized by -----  
(a) Room service (b) Lounge staff (c) Banquet (d) Coffee shop
3. The diameter of a joint plate is ----- inches.  
(a) 7 (b) 8 (c) 10 (d) 12
4. Demitasse is also known as -----  
(a) Coffee Cup (b) Tea Cup (c) Coffee Pot (d) Tea Pot
5. \_\_\_\_\_ is a combination of breakfast and lunch eaten usually during the late morning to early afternoon  
a. Highg tea b. Breakfast c. Brunch d. Lunch
6. Iced flavoured drink is -----  
(a) Mousse (b) Shakes (c) Sorbet (d) Soufflé
7. Café noir means coffee served without -----  
(a) Milk (b) Sugar (c) Cream (d) Hot water
8. An example for aerated water is -----  
(a) Pepsi (b) Lassi (c) Sorbet (d) Lime Juice
9. An example for silver cleaning method is -----  
(a) Hydro Extraction (b) Mise-en-place (c) Silver Dip (d) Abrasive
10. The minimum space required between the table is ----- ft.  
(a) 3 (b) 5 (c) 6 (d) 8

: 2 :

**Part-B**

**5X6=30**

**Answer all questions**

**Answer should not exceed 400 words or two pages**

11. a. Mention the duties and responsibilities of the station waiter.  
OR
11. b. Draw an organization chart of F & B department of a large hotel.
12. a. Explain the types of linens used in food and beverage department.  
OR
12. b. Mention any six glassware and its uses in F & B service.
13. a. Write down the cover laying for the service of continental breakfast.  
OR
13. b. Give the definition and types of menu.
14. a. Classify alcoholic beverages with examples for each.  
OR
14. b. Describe about aerated drinks and juices.
15. a. Brief about still room in a hotel.  
OR
15. b. Describe the wash up areas of F & B service department.

**Part - C**

**3X12=60**

**Answer the following**

**Answer should not exceed 800 words or 4 pages**

16. a. Explain the factors affecting the service of food and beverage in a hotel.  
OR
16. b. Discuss in detail the attributes of F & B staff I.
17. a. Analyze the term tableware with its description and uses.  
OR
17. b. Explain the description, arrangement and uses of sideboard.
18. a. Discuss the service procedure of Continental and English breakfast.  
OR
18. b. Enumerate the French classical menu in sequence with examples.
19. a. Explain the manufacturing process of wine.  
OR
19. b. Indicate the different types making coffee and explain any two methods.
20. a. Explain the various types of buffet service .  
OR
20. b. Discuss the important factors to be followed while planning menu for banquet.

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