



**Avinashilingam Institute for Home Science and Higher Education for Women  
(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)  
Re-accredited with A++ Grade by NAAC. Recognised by UGC Under Section 12B  
Coimbatore - 641 043, Tamil Nadu, India**

**Continuous Internal Assessment II- October , 2024  
V Semester**

**Class: III B.Sc**

**Branch : Food Service Management and Dietetics**

**Time: 2 Hours**

**Max. Marks: 60**

**21BFDC18 Food and Beverage Service**

**Course Outcomes:**

1. Outline the functions of food and beverage department.
2. Comprehend the various types of menu and appropriate cover
3. Acquire skills in cover laying.
4. Demonstrate food service etiquettes and skills while serving a guest/customer.
5. Manage a restaurant service and events

**Part A**

**6 x 1 = 6**

**Choose the Correct Answer**

1. The Beer is fermented product of CO1K2  
(a) Rice (b) grape (c) barley (d) wheat
2. Identify the burnt wine CO2 K1  
(a) Rum (b) Bear (c). Brandy (d). Whisky
3. Service of sweet is termed as CO2 K2  
(a) Potage (b) Entramet (c). Poisson (d). Sorbet
4. Stand up buffet refers to CO2 K2  
(a) Fork buffet (b) Finger buffet (c) formal buffet (d) stand alone buffet
5. Coffee reheated several times results in CO2 K2  
(a) Weak coffee (b) Bad coffee (c) Flat coffee (d) Bitter coffee
6. An Indian thali meals is an example of CO5 K2  
(a) Ala carte (b) Table d hote (c) Cyclic menu (d) Composite menu

**Part B**

**3 x 6 = 18**

**Answer ALL questions**

**Each answer should not exceed 400 words or two pages**

- 7(a). Give the duties and responsibilities of Banquet manager CO2 K2  
Or
- 7(b). Write a short note high tea service with illustrated covers CO2 K3
- 8(a). Brief on the factors to be considered while preparing a good coffee . CO3 K4  
Or
- 8(b).What is guerdon service illustrate with example CO4 K4
- 9(a) List out the point to be followed for clearing a service. CO4 K2  
Or
- 9(b) Briefly explain different style of service CO2 K4

**Part C**

**3 x 12 = 36**

**Answer ALL questions**

**Each answer should not exceed 800 words or four pages**

- 10(a) Enumerate in detail the rules for laying a cover with suitable examples. CO4 K3  
Or
- 10 (b) Explain in the different types of breakfast service with suitable illustration of cover CO2K3.
- 11 (a) Explain in detail the production of wine. CO3 K4  
Or
- 11 (b) Give an account on banquet service planning and execution for a wedding reception . CO4 K5
- 12 (a) Explain in detail the courses of French classical menu CO3 K3  
or
- 12 (b) Classify non alcoholic beverages and write on the different types of tea and the service of the same CO4 K5

