



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

Bachelor's Degree Examination – January 2021 V Semester

Class : III UG
Major : Food Service Management and Dietetics

Time : 3 hours
Max. Marks : 100

18BFDC18 Food and Beverage Service

Part A

10 x 1 = 10

Choose the Correct Answer

- Industrial catering is a type of _____ catering service.
a. primary
b. secondary
c. tertiary
d. first
- The person who serves alcoholic beverages in a restaurant is called
a. commise de rang
b. trancheur
c. sommelier debar rasseur
d. barrer
- Which of the following is the best source of vitamin C in the daily diet
a. baked beans
b. potatoes sprinkled with parsley
c. oat meal porridge
d. oat meal with tomatoes
- Cruets refers to
a. soup bowl
b. ice buckets
c. salt and pepper holders
d. butter dish
- Potage in french classical menu means
a. main dish
b. sweet
c. soup
d. drink
- The machine that dispenses soft drinks is called
a. pre mix
b. post mix
c. prep mix
d. distributor
- A 'cover' means
a. place of dishes
b. place of desserts
c. place of dining
d. place of dinner plates
- What are the main components of a budget?
a. cash flow and net worth
b. profit and loss
c. access and liabilities
d. income and expense
- A royal wedding will have a
a. banquet
b. buffet
c. party
d. table service
- Which of the following is correct table service procedure
a. serving food from the patron's left
b. reaching across table to serve
c. serving beverages from the patron's left
d. putting side dishes to the patron's right

Part B

5 x 6 = 30

Answer ALL questions
Each answer should not exceed 400 words or two pages

- 11.a. Write a note on the factors affecting food service methods.
(or)
- 11.b. What is professional ethics? Explain the professional ethics of a food and beverage staff.
- 12.a. Write a note on the special accessories in a table setting.
(or)
- 12.b. Explain in brief on the types of linen used table setting.
- 13.a. What is a brunch? Explain.
(or)
- 13.b. Discuss on menu writing?
- 14.a. Briefly discuss on 2 non-alcoholic beverages.
(or)
- 14.b. Enlist the importance of beverages in food service.
- 15.a. Give the importance of hot plate staff.
(or)
- 15.b. Briefly explain about banquets service.

Part C

5 x 12 = 60

Answer ALL questions
Each answer should not exceed 800 words or four pages

- 16.a. Explain about different types of food and beverage operations.
(or)
- 16.b. Elaborate on the organization of food and beverage service.
- 17.a. Brief out on the different types of table setting in food service.
(or)
- 17.b. Explain the types of tableware and their functions.
- 18.a. Functions of menu and importance of planning menu – Explain.
(or)
- 18.b. Explain in brief on some common types of menu.
- 19.a. What is a mock tail? Explain the preparation of mock tail.
(or)
- 19.b. Give the advantages and disadvantages of fresh juice over fermented beverages.
- 20.a. Explain about different types of seating arrangements.
(or)
- 20.b. Discuss on the different types of buffet services.
