

**Avinashilingam Institute for Home Science and Higher Education for Women  
Coimbatore-641 043**

**Bachelor's Degree Examination November 2017  
V Semester**

**Class: III UG  
Major: Food Service Management & Dietetics**

**TIME: 3 Hours  
Max Marks: 100**

**15BFDC18 Food and Beverage Service**

**Part-A 10x1 = 10  
Choose the correct answer**

1. Meeting the basic needs of food, drink and accommodation is
  - a. servicing
  - b. merchandising
  - c. catering
  - d. hospitality
2. Table d'hote is a term related to
  - a. Varied buffet services
  - b. fixed number of items in a menu
  - c. choice of items in a menu.
  - d. options for own menu
3. Commis Debarasseur refers to
  - a. Assistant waiter
  - b. waiter
  - c. Station head
  - d. carver
4. English breakfast comprises of .....courses
  - a. 12
  - b. 11
  - c. 10
  - d. 13
5. A thin, amber-coloured, crystal clear soup garnished with threaded egg is
  - a. Poulet
  - b. Gateaux
  - c. consomme
  - d. Petit pois
6. .... is a rectified spirit obtained by distillation of the fermented mash of cereals and Grains in a definite ratio
  - a. Rum
  - b. vodka
  - c. Gin
  - d. whisky
7. Small garnished toasts are called
  - a. Cuisine
  - b. Croutons
  - c. Capres'
  - d. Canape'
8. The place in a hotel where alcoholic beverages and snacks are served is
  - a. Banquet
  - b. Lobby
  - c. Bar
  - d. Coffee shop
9. The term poisson means
  - a. Meat
  - b. poultry
  - c. fish
  - d. egg
10. American service is otherwise called
  - a. Gueridian service
  - b. plate service
  - c. Chain service
  - d. none if these

**Part- B**

**(5x6=30)**

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

11. a. Give the job description of the Food and Beverage Manager  
(or)  
b. Explain briefly the types of food and beverage operations
12. a. Discuss briefly the special accessories used at the table  
(or)  
b. Write a brief note on relaying of tables
13. a. Discuss the difference between Table d'hote and A la carte menu  
(or)  
b. Write short notes on characteristics of Menu writing
14. a. Explain Silver service in detail  
(or)  
b. Give an account on the preparation of coffee
15. a. Discuss on the glassware used in food service  
(or)  
b. Explain briefly the functions of wash up area

**Part- C**

**(5x12=60)**

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

16. a. Discuss in detail the duties and responsibilities of food and beverage staff  
(or)  
b. Enumerate the organization chart of the Restaurant brigade using a hierarchy chart
17. a. Explain in detail on Covers  
(or)  
b. Enumerate in detail the French classical menu.
18. a. Explain the classification of menu in detail  
(or)  
b. Give an account of the different types of table cloth and napkins
19. a. Explain in detail about Non-alcoholic beverages  
(or)  
b. Give a detailed account on the process of manufacture of wines
20. a. Discuss the types of Banquet and explain the Banquet requirements in detail  
(or)  
b. Write an account of the seating arrangements and plans

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