

BASICS OF FOOD AND BEVERAGE SERVICES

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN of the following.

1. Welcome group of hotel banjara is located in _____ city.
2. Explain the term 'Diet'.
3. What do you mean by soda fountains?
4. Who is called as captive customers?
5. What is the size of Rolly polly?
6. What is Tom collin?
7. Expand – K.O.T.
8. Write any two personal equipments of waiter.
9. What is the garnish four masala fried fish?
10. What is Napee?
11. What is cruet set?
12. What is A' la carte? (A' la Carte)

PART B — (6 × 5 = 30 marks)

Answer any SIX of the following.

13. What is multicuisine restaurant?
14. Explain take away counters.
15. What is hot plate?
16. How the crockery are classified? Explain with examples.
17. Write a short note on hollow ware.
18. What are the basic etiquettes of F and B service captain?
19. What is buffet setups?
20. What are the difference between continental breakfast and English breakfast.

PART C — (5 × 10 = 50 marks)

Answer any FIVE of the following.

21. Discuss the term - The meal and drink experience.
22. Explain in details about institutional catering.
23. What are the various F and B outlets?

24. Write a detailed note on F and B service furniture and linen.
 25. List out the bar and room service equipments.
 26. How the F and B service department co-ordinates with other departments?
 27. Give detailed note on Breakfast service.
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FOOD AND BEVERAGE SERVICES MANAGEMENT

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. What is Gouvermet?
2. Expand BOT.
3. What is Scoop?
4. What is Peg measure?
5. How the Non alcoholic beverages are classified?
6. What is non – Aerated beverage?
7. What do you mean by Aroma?
8. Explain – age.
9. Name some types of Gin.
10. Explain – VOP.
11. Expand – XO.
12. What is side car?

PART B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. What is Check Pad System?
14. What is Service Procedures for Red wine?
15. What are the different types of glassware used in the Bar?
16. Draw the layout of Modern Bar.
17. What are the different types of Tea?
18. Write a short note on Refreshing beverages?
19. What is spirits?
20. What is beverage cost?

PART C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. How will you servie white wine for VIP in the Room?
22. What is Consumption Report? Explain in detail.
23. Explain in detail about Pot still method.

24. Draw the Beer manufacturing chart.
 25. Write a detailed note on cocktails?
 26. Explain the basic steps involved in the manufacture of whisky?
 27. What do you mean by specialized service?
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BUSINESS COMMUNICATIONS

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN of the following.

1. Expand – SMS.
2. Letters are express your _____ clearly.
3. What is Stress in Communication?
4. What is vertical communication?
5. How the communication are carried over?
6. Explain the term 'Feed back'.
7. What is Topic?
8. What is profile?
9. Write any two manners of personal manager?
10. Write any two Etiquettes of Asst. Front office manager?
11. What is the purpose of Resume?
12. What is Bio-data?

