18. What is dispense bar? Comment on its location and lay-out.

19. Write notes on :

    (a) English and French Service (5)

    (b) Hospital tray Service (5)

20. Write notes on :

    (a) Preparation of percolated coffee and its service (5)

    (b) Meaning of Syrups and their service. (5)

———————

S.No. 2264 | 12UHM02

(For the candidates admitted from 2012-2013 onwards)

B.Sc. DEGREE EXAMINATION, APRIL/MAY 2018.

First Semester

Hotel Management and Catering Science

FOOD AND BEVERAGE SERVICE — I

Time : Three hours   Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL questions.

1. Expand the abbreviation IRCTC.

2. Mention the french terms for wine waiter and carver.

3. Mention the ideal heights for restaurant table and restaurant chair.

4. Give any four examples for flatware.

5. What is linen store?

6. What do you mean by silver room?

7. What do you mean by dummy waiter?

8. What are the types of buffet?

9. What is turkish coffee?

10. What are tisanes?

PART B — (5 × 5 = 25 marks)

Answer ALL questions by choosing either (a) or (b).

11. (a) What is marine catering? Mention its salient features.

Or

(b) Mention the duties and responsibilities of head waiter.

12. (a) Mention the specifications and uses of the following equipments :
    (i) Lobster pick
    (ii) Ice cream scoop
    (iii) Corn on the cob holder
    (iv) Ice pail
    (v) Banana split dish

Or

(b) What are disposables? Mention their importance in food service.

13. (a) Comment on dish washing methods.

Or

(b) What is pastry? Mention its activities.

14. (a) What is multi-cuisine restaurant? Mention its salient features.

Or

(b) What are vending machines? Mention their role in catering operations.

15. (a) Write notes on the preparation of any two matted drinks and their service.

Or

(b) Classify non-alcoholic beverages and give two examples for each category.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Classify commercial catering establishments and explain their salient features.

17. Give a detailed account on selection factors for cutlery and table linen.