

S.No. 1933

12UHM10

(For the candidates admitted from 2012 – 2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Fifth Semester

Hotel Management and Catering

FOOD AND BEVERAGE SERVICE – V

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL questions.

1. What is Brunch?
2. What are the three types of afternoon tea?
3. Where does the room service department located in a large hotel?
4. Write the features of room service menu card.
5. What is Guèridon service?
6. Expand ASP. What is its uses.
7. What is Mocktail?



8. What is the use of Hawthorn strainer?
9. What is function catering?
10. List the use of Audio - Visual equipments.

PART B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) How does the 'status list' help the room service department?

Or

- (b) What is the integrated computer system? and its uses.

12. (a) How do you ensure caring hygiene? Explain.

Or

- (b) How do you ensure safety while performing on the trolley?

13. (a) Write short notes on Cocktail shaker.

Or

- (b) Explain any ten classical styles of mixed drinks.

14. (a) What are the various types of table plans? Explain any two.

Or

- (b) How to organize the function?

15. (a) Explain any two supervisory functions in food and beverage operations.

Or

- (b) What is the need for training?

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Explain the nature of complaints and how do you solve?

17. Explain various methods of making cocktails.

18. What are the various types of buffet arrangements? Explain each.

19. What are the advantages and limitations of G  rideron service?

20. Write down the cover and the service procedure of high tea.