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**BHSHSC 282**

**Choice Based Credit System IV Semester B.Sc. (HS)  
Examination, September 2022  
(2021 – 22 Batch Onwards)  
FOOD AND BEVERAGE SERVICE – IV**

Time : 3 Hours

Max. Marks : 80

- Instructions :** 1) Answer **any 10** from Part – A.  
2) Answer **any 4** from Part – B.  
3) Answer **any 4** from Part – C.

**PART – A**

I. Answer **any ten.**

**(10×2=20)**

- 1) Cover.
- 2) Marketing training.
- 3) Steak Diane.
- 4) Buffet.
- 5) Banquet.
- 6) Cross training.
- 7) GHC.
- 8) Suzette pan.
- 9) Merchandizing.
- 10) Pepper steak.
- 11) Function prospectus.
- 12) MOT.

**PART – B**

II. Answer **any 4.**

**(4×5=20)**

- 1) Explain different types of buffet.
- 2) Write down the recipes of
  - a) Rum omelette
  - b) Serpent coffee.

**P.T.O.**



- 3) Briefly explain merchandizing.
- 4) Draw and explain different types of seating arrangement used in banquet.
- 5) Explain the care and maintenance of trolley in a restaurant.
- 6) Explain guest moment of truth.

**PART – C**

III. Answer **any four**.

**(4×10=40)**

- 1) Draw the organization structure of Banquet Department, also explain the duties of Banquet Manager.
  - 2) Draw a restaurant layout of 200 course.
  - 3) Prepare a 6 course banquet menu with 4 dishes in each course for a wedding function in Mangalore.
  - 4) Menu card as a sales tool. Explain.
  - 5) Explain the various reasons for staff turnover.
  - 6) Staff members are the key to success of the organisation. Explain.
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