

C-0615

Sub. Code

21011

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

First Semester

Food and Beverage Service

FOOD SERVICE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Hotel?
2. Define Room Service?
3. Define linen.
4. What is Crockery? Give any two example.
5. Define Menu?
6. What is diet menu?
7. What is mis-en-scene?
8. What is American Service?
9. What is B.O.T?
10. Define of Premises Catering.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain duties and Responsibilities of each level staff.

Or

- (b) What is types of Room service?

12. (a) Brief notes on furniture used in hotel.

Or

- (b) Write about still room.

13. (a) What is French Classical menu?

Or

- (b) Brief notes on Compiling of Indian Lunch and Dinner menu.

14. (a) What are the buffet service?

Or

- (b) Mention the duties and responsibilities of room service order taker.

15. (a) Short note on types of Banquets.

Or

- (b) What are the compiling banquets menu.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Brief notes on organization chart of food and beverage service Department.

Or

- (b) Briefly notes on types of sugar.

17. (a) Write about brief notes on cyclic menu.

Or

- (b) Brief notes on room service order taking procedure.

18. (a) Write about tray setup for types of service.

Or

- (b) Brief notes on Fast Food Service.

C-0616

Sub. Code

21012

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

First Semester

Food and Beverage Service

BEVERAGE SERVICE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define fermentation.
2. Define distillation
3. What is history of wine?
4. What is blending?
5. What is Remuage?
6. What is Bouquet?
7. What is origin of Brandy?
8. Define Gin?
9. Define liqueurs?
10. What is mock tail?

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Write about types of wine.

Or

(b) What is aromatized wine?

12. (a) Write short notes on port wine?

Or

(b) Write short notes on med aria wine.

13. (a) Brief notes on vermouth.

Or

(b) Write about Purpose of decanting a wine.

14. (a) Brief notes of types of Rum.

Or

(b) Brief notes on Pot still method.

15. (a) What is components of Cocktail?

Or

(b) Write about points to note while making cocktail.

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Write about storage of wine.

Or

(b) Briefly notes on Germany wines, regions and brands.

17. (a) Explain the Beer making method.

Or

(b) Write in details about the Rum making method.

18. (a) Explain in details about Brandy making method.

Or

(b) Name any Ten Cocktail made up of Vodka 1?

C-0617

Sub. Code

21021

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Second Semester

Food and Beverage Service

RESTAURANT HYGIENE AND WORK SAFETY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write about Important of oral Hygiene.
2. What is Type of cloth?
3. Define cover.
4. What is exterior?
5. What is Eco-friendly?
6. What is disease?
7. What is basic treatment?
8. What is sun scalds?
9. Define dish washing.
10. Write about types of cleaning methods.

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) What is positive good health and how will you care of skin, hair, hand, feet and teeth?

Or

- (b) Write about choice and care of clothing.

12. (a) Write about catering establishment.

Or

- (b) Write about cleaning of equipment.

13. (a) What is types of pest control?

Or

- (b) Write about Eco-Friendly method of garbage disposal.

14. (a) Write about duties, Responsible of restaurants manager.

Or

- (b) Explain general safety rules for restaurants staff.

15. (a) Write about mechanical equipment is housekeeping.

Or

- (b) Write about politics.

Part C $(3 \times 10 = 30)$ Answer **all** questions.

16. (a) Write about some positive good health importance

Or

(b) Write about food spoilage.

17. (a) Explain three effect o garbage.

Or

(b) Explain first aid basic need of safety and security.

18. (a) Write about the reagents.

Or

(b) Write about contamination of food spoilage merits and demerits.

C-0618

Sub. Code

21011

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non Semester

Food and Beverage Service

FOOD SERVICE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define : Motel.
2. Define : Welfare catering.
3. Write any four crockery name and use.
4. Define : Still room (or) Hostel.
5. Define : "Ala carte" menu.
6. Define : "Diet menu".
7. What is meaning American service?
8. What are meaning by briefing?
9. What meaning "Take away"?
10. Define "Fast food service".

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes commercial catering.
- Or
- (b) Write short notes department relationship in F & B department.
12. (a) Explain “Cutlery and Crockery”.
- Or
- (b) Explain Ancillary section F & B department.
13. (a) Write short notes compiling a South Indian vegetarian and Non-vegetarian lunch menu.
- Or
- (b) Explain types meals, brunch, lunch, dinner, supper, high tea.
14. (a) Explain room service and procedure.
- Or
- (b) Explain :
Mis-en-scene
Mis-en-place
Briefing.
15. (a) Write short notes on off premises catering.
- Or
- (b) Explain :
(i) KOT
(ii) BOT
(iii) Off premise catering
(iv) Fast food.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the use and write the recommended size of any eight types of glassware.

Or

- (b) What are the various methods of setting up and a'la carte cover? Explain.
17. (a) What information can one get from the KOT explain?

Or

- (b) Explain features of a centralized and decentralized room service system.
18. (a) What are the various types of buffet arrangement? Explain.

Or

- (b) Briefly explain types of banquet and function prospectus.
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C-0619

Sub. Code

21012

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

Food and Beverage Service

BEVERAGE SERVICE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write short notes about Wine?
2. How to do a white wine service?
3. What is Sherry?
4. What is the ideal temperature to serve white wine?
5. Name two sparkling wine produced in India.
6. Which wine is served with poisson?
7. Name the two types of brewer yeast used to produce beer.
8. What is sour mash whiskey?
9. Name two brand or Irish Whisky?
10. What meaning "Gay Lussac"?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the manufacturing process of red wine.
Or
(b) Explain storage and of wine's
12. (a) Mention the name of wine proced from Bordeaux and burgundy region and write their characteristics.
Or
(b) Mention the wine procedure from Spain and explain about Solera system.
13. (a) Explain Beer and storage types of production.
Or
(b) Explain pot still distillation process with diagram.
14. (a) What are the various styles of run?
Or
(b) Write the history of Tequila.
15. (a) Write short note Equipment and tool Required from making Cocktail.
Or
(b) Write short notes on method making of Cocktail.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain production wine.
Or
(b) Write short notes on wine of other countries Australia, India, Spain, wine list?

17. (a) Write note on Irish Whiskey and how it is different from scotch.

Or

- (b) Explain the service procedure of Tequila and give three brand names.

18. (a) Explain Cocktail and history.

Or

- (b) Write short notes Cocktail with different base method making Cocktail.
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C-0620

Sub. Code

21013

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

Food and Beverage Service

RESTAURANT HYGIENE AND WORK SAFETY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What do you mean by grooming?
2. What do you mean by restaurant?
3. Define portion?
4. What is decor?
5. Define Eco-friendly.
6. What is sanitation?
7. Define accident.
8. What are the types of injuries
9. Define two sink dish washing?
10. List out the types of garbage disposal.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What do you mean by hygiene?

Or

(b) Write about choice and care of cleaning.

12. (a) Discuss- catering establishment.

Or

(b) What do you know about sanitation?

13. (a) Discuss about types of pest control.

Or

(b) Write about waste management.

14. (a) Write about duties responsible of Restaurant supervisor.

Or

(b) Explain about fire safety equipment in restaurant?

15. (a) Write about manual equipment is restaurant?

Or

(b) Write about water Pollution?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write about some health importance?

Or

(b) How to control food wastage?

17. (a) Explain about effect of garbage disposal.

Or

(b) Explain about first aid briefly.

18. (a) Write about the chemical reagents.

Or

(b) Write about contamination of food spoilage.

C-0621

Sub. Code

21011

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

Food and Beverage Service

FOOD SERVICE

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. What are the areas controlled by the food and beverage department?
2. What do you understand by parties system of kitchen organization?
3. How do you categorize food service, equipment? Give five examples for each.
4. What does the term “dummy waiter” refer to? Explain.
5. Explain Gureidon equipment.
6. What does the term crockery means write the features?
7. Compile a five-course menu with entree as the Main course.
8. Explain types of service.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. List the duties of the Food and Beverage Manager.
10. What are the various method of waiter service?
11. Explain F&B department staff organisation chart.
12. Explain pantry and pantry function.
13. Write short note on :
 - (a) KOT
 - (b) Cost control
 - (c) Portioning
 - (d) BOT.
14. Explain rules for laying for cover and table cleaning procedure.
15. Explain :
 - (a) mis-en-place
 - (b) mis-en-scene.

C-0622

Sub. Code

21012

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

Food and Beverage Service

BEVERAGE SERVICE

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. Define: Red wine.
2. Define: Cocktail some Four recipies.
3. Explain the function of various part of the bar.
4. Give the sequence of general service procedure.
5. Room service explain.
6. Write short notes: Rum, Gin, Brandy, Beer.
7. What are the main types of breakfast served in Indian hotel?
8. Explain "Banquet Inquiry forms".

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Explain step by step process of making wine.
 10. Name three international cocktail and give recipe.
 11. What are the responsibilities of Cellar Man?
 12. Explain Bar operation and Licensing Law.
 13. Explain General point storage of alcoholic beverage service in Bar.
 14. Explain Banquet are types arrangement.
 15. Explain centralised and decentralized.
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C-0623

Sub. Code

21013

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

Food and Beverage Service

RESTAURANT HYGIENE AND WORK SAFETY

(Upto – 2015 Batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. How to prevention of body odour?
2. Explain personal grooming.
3. How to prevention of over crowding?
4. Step-by-step procedure of desposing of garbage.
5. Explain the following for basic treatment
 - (a) Minor burns
 - (b) Minor injuries
 - (c) Wounds.
6. What are the machine used in restaurant?
7. What is two sink method?
8. List down the equipment used in restaurant cleaning.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Explain in detail about personal hygiene.
 10. What are the methods of pest control?
 11. Write brief note about restaurant maintenance.
 12. What are the methods of pest control?
 13. What are the proper procedures for disposing garbages?
 14. How does cleanliness good health and grooming help a restaurant staff?
 15. What are the advantages and disadvantages of manual and mechanical dish washing?
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