

C-1329

Sub. Code

21011

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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. What is Restaurant.
2. What is welfare catering.
3. Name any four special service equipments.
4. What is a silver room.
5. Define Menu.
6. What is Brunch?
7. What do you mean by Mis-en-scene?
8. What is Room Service.
9. What is BOT.
10. What is Banquet.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Classify the primary catering establishment and explain any five.

Or

- (b) Explain the Food and Beverage outlets in service department.

12. (a) Write short notes on Ancillary sections in F&B service department.

Or

- (b) Write short notes on Dispense Bar.

13. (a) What is the different between A/a carte Menu and Table d' hole Menu.

Or

- (b) Write short notes on Cyclic Menu.

14. (a) What is (i) Entree and (ii) Releve

Or

- (b) Write short notes on (i) French service (ii) English Service.

15. (a) Write the importance of Function Prospectus.

Or

- (b) Explain the different types of Buffet.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the staff Hierarchy of F&B Service department and write the duties and responsibilities of all.

Or

- (b) Explain the attributes of F&B Service personnel.

17. (a) Classify the F&B Service equipments and Explain all.

Or

- (b) Compile eleven course French classical Menu with its accompaniments and garnishes and Explain all.

18. (a) Explain different types of meals in detail.

Or

- (b) Explain the Room service order taking procedure.

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21012

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 wine.
2. Name the constituents of grape.
3. Name any two brand names of German wines.
4. What is Ageing?
5. What is Ullage?
6. Define spirit.
7. What is Rum?
8. What is Vodka?
9. What is Bitter?
10. What is cocktail?

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

11. (a) Classify the table wines and explain all.

Or

- (b) Write the factors influencing the character of wine.

12. (a) Explain the following.

- (i) Vin de table
- (ii) Vin de pays

Or

- (b) Name any five brand names of Italian wine.

13. (a) Name any five wines that you will suggest for the following.

- (i) Apéritif
- (ii) Shellfish
- (iii) Pasta with rice sauce
- (iv) Poultry
- (v) Game

Or

- (b) Explain the different ways of Beer storage.

14. (a) What is spirit? Write the different methods of producing spirit.

Or

- (b) Write any five brand of vodka and flavoured vodka.

15. (a) What is Apecitif? Explain different types of Apecitif.

Or

(b) What is Liqueurs? Explain the flavouring agents used in the production of Liqueur.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Classify wines and explain the wine making process.

Or

(b) Explain the wines from Bordeaux region.

17. (a) What is Beer? Explain the Beer making process.

Or

(b) Explain the Malt whisky production.

18. (a) Name any ten bar equipment and tools necessary for making mixed drinks and also write their uses.

Or

(b) What are the points to be noted while making cocktail.

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21021

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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. Define - personal hygiene.
2. What is hygiene?
3. Define - grooming.
4. Who is called dermatologist?
5. What is contamination?
6. Define - Environmental sanitation.
7. How to maintenance of good ventilation for restaurant?
8. What do you mean by Eco friendly garbage disposal?
9. Define – first - aid?
10. Define – Dishwash.

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

11. (a) Write the importance of oral hygiene.

Or

- (b) Write a paragraph on health and personality.

12. (a) How do you maintain wall and floor hygiene?

Or

- (b) How do we avoid food spoilage?

13. (a) List out the ill effects of garbages.

Or

- (b) Write the methods of garbage disposal.

14. (a) Write a paragraph on first aid treatment.

Or

- (b) What are the safety rules for restaurant staff?

15. (a) Write the procedure and principles of dishwashing.

Or

- (b) Demonstrate the various types of dishwash.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Attempt an essay on grooming and personal hygiene.

Or

- (b) What are the basic needs of hygiene restaurant? Explain.

17. (a) Explain the importance of health and personality.

Or

- (b) Write an essay on environmental sanitation.

18. (a) How do you give the basic first aid treatment for wounds and minor burns? Explain.

Or

- (b) Distinguish between manual dishwash and mechanical dishwash.
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 : Resorts.
2. Define : Coffee bar.
3. Define : Communication.
4. Define : Still room.
5. What meaning by sliver room?
6. Define : cyclic menu.
7. What is meaning by supper?
8. Define : Mis-en-scene.
9. Define : BOT (or) KOT.
10. Define : Off premises catering.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes different F & B service outlet.

Or

- (b) Explain co-operation and co-ordination, communication.

12. (a) Write short notes special equipment any ten.

Or

- (b) Explain pantry and dispense bar.

13. (a) Explain French classical menu with 13 course menu.

Or

- (b) Explain non-alcoholic beverage classification.

14. (a) Explain :

- (i) French service and American service.
(ii) Room service.

Or

- (b) Write short note Tray setup for different service.

15. (a) Write short note off premises catering.

Or

- (b) Explain function prospectus banquet.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain 8 course French menu for dinner and 5 course Indian menu for lunch.

Or

- (b) Write about latest concepts of service.

17. (a) Explain basics of room service and basics of banquet.

Or

- (b) Explain Russian, Indian thali, South Indian leaf service.

18. (a) Explain the order of service for formal function.

Or

- (b) Write short notes on fast food service and explain fast food equipment.
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21012

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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. Define : fermentation.
2. Define : blending.
3. What is fortified wine?
4. Name two grape varieties used for making red wine?
5. Name two rose wine from France.
6. What is astisphomante?
7. Name two Indian brand of gin.
8. What is VSOP?
9. What is Mocktail?
10. What is basic components cocktail?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the different types of wine?

Or

- (b) Explain the step by step procedure to serve white wine.

12. (a) List the wine producing regions of Germany and explain the classification of wine in Germany.

Or

- (b) Explain the plan for there course vegetarian continental lunch menu with matching wine.

13. (a) Explain the manufacturing process of beer.

Or

- (b) Explain the different types of beer with there Indian brand name.

14. (a) Explain pot still distillation process with diagram.

Or

- (b) What is a liqueur? Name five international liqueurs.

15. (a) Name there international cocktail and give recipie.

Or

- (b) What are the raw material involved in the production of spirit?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is means by oxidation aging and reductive ageing in port wine?

Or

- (b) What are five basic rules to be followed while pairing food and wine?

17. (a) Define Asperitif Explain the different types of Asperitif.

Or

- (b) What is proof? Explain the different type of proof for spirits.

18. (a) What are the function of modifying agent in cocktail? Give example.

Or

- (b) Define cocktail shaker. Briefly describe the different shakers used in a bar.

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21013

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 hygiene?
2. List out the types of restaurants.
3. Define cover?
4. What is interior?
5. What is Eco-friendly?
6. What is disinfection?
7. Define first aid.
8. What are sun scalds?
9. Define three sink dish washing?
10. List out the types of cleaning methods?

Part B**(5 × 5 = 25)**Answer **all** questions, choosing either (a) or (b).

11. (a) What is positive good health and explain about it.

Or

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

12. (a) Discuss – catering establishment.

Or

- (b) What do you know cleaning of equipment?

13. (a) List out the types of pest control?

Or

- (b) Write about garbage disposal?

14. (a) Write about duties, responsible of F&B manager?

Or

- (b) Explain safety law for restaurants staff?

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

Or

- (b) Write about pollution?

Part C**(3 × 10 = 30)**Answer **all** questions, choosing either (a) or (b).

16. (a) Write about some health importance?

Or

- (b) Write about food poisoning?

17. (a) Explain about effect of garbage?

Or

(b) Explain about first aid briefly.

18. (a) Write about the reagents?

Or

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

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21011

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2019**

Non Semester

Food and Beverage

FOOD SERVICE

(Upto – 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. Explain assisted services where do you find such service.
2. Write short note in cutlery and use and size explain?
3. Explain Exchange and requisition systems.
4. Explain “French Classical Menu”.
5. Explain “Buffet and Banquet”.
6. Give the sequence of courses in a’lacarte menu.
7. What are the various types of buffet?
8. Explain special Equipment.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Name any eight special equipment used in Restaurant and write their uses?
10. what are the qualities required for the waiter service staff?

11. Explain special and miscellaneous Equipment and their use?
 12. Explain Metal and Menu Planning?
 13. Explain significance of pantry in F and B operation?
 14. Explain selection of pantry and kitchen stewarding.
 15. Explain :
 - (a) Hot Plater.
 - (b) Plate warmer.
 - (c) Microwave oven.
 - (d) Side Board.
 - (e) Caviar.
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C-1336

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21012

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 wine. How do you clarify wines? Explain.
2. Name the important wine producing regions of France. Explain.
3. Explain wines form Burgundy.
4. Briefly explain the different types of scotch whisky.
5. Explain the various categories of rum.
6. What is a Bar? Explain the functions of various part of a bar.
7. Write the main responsibilities of cellar man.
8. What are the features of centralised and decentralised room service?

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Explain the process of wine making.
10. Explain the service procedure of red wine.
11. Name any 15 liqueurs with their base spirit, colour, and the countries of origin.
12. Give the recipe and the method of making a 10 rum based cocktails.
13. Explain the steps involved in bar operations.
14. What are the Mis. en-place activities required for buffet Breakfast? What are the advantages of Buffet.
15. Explain the room service procedure in a Three star hotel

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21013

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 do you prevention of body odour?
2. How to care cloth? Explain.
3. Define – Personal hygiene.
4. What are the manual dish washing procedure used in hotel? Explain.
5. Write short notes on Two Sink method.
6. What you mean by fire safety?
7. How to care and maintenance for cleaning equipment? Explain.
8. What are the procedure and principles of dish washing?

Part B

(4 × 15 = 60)

Answer **any four** questions.

9. What is Grooming and Personal hygiene? Explain.
 10. How do you give the basic first-aid and basic treatment to the guest?
 11. Attempt an essay in dish washing?
 12. What are the ill effects of garbages? Explain.
 13. How to maintenance of floors and walls and – good ventilation.
 14. What are the different between manual dish washing and mechanical dish washing?
 15. Explain – general safety rules for Restaurant staff.
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