

**C-8039**

**Sub. Code**

**21011**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 2022**

**First Semester**

**Food and Beverage service**

**FOOD SERVICE**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define Hotel.
2. What is pubs?
3. Write the use of special service equipment “corn-on-the-cob holder”
4. What is pantry?
5. What is Ala carte menu?
6. What is supper?
7. What is Briefing?
8. What is mis-en-place?
9. Write the expansion of KOT.
10. What is known as FP?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on Transport catering.

Or

- (b) Explain welfare catering.

12. (a) What is Linen? Write short notes on different types of linen used in F and B service department.

Or

- (b) Explain the different Ancillary sections in F and B service department.

13. (a) Define menu. Write its origin.

Or

- (b) What are the factors to be considered while compiling a menu?

14. (a) Write short notes on Russian service?

Or

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

15. (a) Write short notes on off premises catering.

Or

- (b) Explain the different types of Banquet functions.

**Part C**

(3 × 10 = 30)

Answer all questions.

16. (a) Classify the F and B service outlets and explain all.

Or

- (b) Draw the organisational Hierarchy of F and B service department and explain all.

17. (a) Classify F and B service equipments and explain all.

Or

- (b) Compile a eleven course French classical menu and explain in detail.

18. (a) Explain the Intec departmental relationship of F and B service department in other department in a safe hotel.

Or

- (b) Classify Non-alcoholic beverages and Explain in detail.
-

**C-8040**

**Sub. Code**

**21012**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 2022**

**First Semester**

**Food and Beverage service**

**BEVERAGE SERVICE**

**(2018 onwards)**

Duration: 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define Fermentation
2. Define Finning
3. Explain Noble's Rot
4. Explain proof
5. Define Must
6. Explain Remuage
7. What is Hops?
8. Explain 'Angles share'
9. What is XO?
10. Define Ale

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Classify wine and give examples for each type.

Or

- (b) Name 5 white grapes and 5 black grapes used in making wine.

12. (a) Explain Solera system.

Or

- (b) Write in detail about important wine regions of France.

13. (a) Explain the points to be followed to store wine.

Or

- (b) Explain the different methods of distillation for making spirits.

14. (a) Explain the difference between Aperitif and Liqueur

Or

- (b) Name 2 Rum based on 2 beer based cocktail.

15. (a) Name the main following agent in gin. Explain different types of gin.

Or

- (b) What is bitter. Name 5 bitters.

**Part C**

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Explain the step by step procedure of service of champagne.

Or

- (b) Explain the step by step procedure of services of red wine.

17. (a) Explain the manufacturing process of beer. Give 4 international brands of beer.

Or

- (b) Explain the steps involved in manufacturing process of white wine.

18. (a) Define cocktail. Explain the different methods of making cocktail.

Or

- (b) What does 'proof' indicate in terms of spirits. Explain proof system in brief.

---

**C-5490**

**Sub. Code**

**21021**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
APRIL 2022**

**Second Semester**

**Food And Beverage Service**

**RESTAURANT HYGIENE AND WORK SAFETY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define Hygiene?
2. Define Good grooming?
3. Define contamination?
4. Define food spoilage?
5. What is garbage disposal?
6. What is meant by ill effects of carbage?
7. Give any two point of basic treatment of wounds?
8. Write two sink method?
9. Write advantages of manual dish washing method?
10. Define fire extinguishers?

**Part B**

(5 × 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) Write short note on personal hygiene?

Or

- (b) Explain importance of health and personality.

12. (a) Explain maintenance of floor and wall in restaurant.

Or

- (b) Explain good food display to avoid food spoilage?

13. (a) Explain “Garbage Disposal”.

Or

- (b) Explain “Pest control measures”.

14. (a) Explain “Basic first aid in emergencies”.

Or

- (b) Explain Fire safety management.

15. (a) Write about mechanical procedure in dish washing with advantages.

Or

- (b) Write about machine dish washing?



**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain basic concept of grooming and personal hygiene positive good health.

Or

- (b) Explain F and B outlet restaurant maintenance of floor and wall good ventilation, and maintenance procedure.

17. (a) Write short note on environment sanitation about in pest control measures and disease caused by pests.

Or

- (b) Explain general safety rules for restaurant staff?

18. (a) Write about note on diswashing manual procedure with advantages and disadvantages.

Or

- (b) Explain food service temperature?

---