

C-7401

Sub. Code

21011

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2025**

First Semester

Food and Beverage Service

FOOD AND BEVERAGE SERVICE

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

- _____ is also known as “Pre-plated service”?
(a) Buffet service (b) American service
(c) Russian service (d) Room service
- Which of the following is not an example of welfare catering?
(a) Hospital catering (b) School meals
(c) Airline catering (d) Prison catering
- The capacity of Hi-ball glass is _____
(a) 8 OZ (b) 14 OZ
(c) 2 OZ (d) 6 OZ
- From the following which is not a silver cleaning method?
(a) Silver dip (b) Polivit
(c) Varnishing (d) Plate powder

5. Which course consists of Roasted meat?
(a) Legumes (b) Potage
(c) Poisson (d) Roti
6. Which menu type is most commonly used in fast food Restaurants?
(a) Cyclical menu (b) Static menu
(c) Market menu (d) Table d'hôte menu
7. Which wine is best suited for pairing with desserts?
(a) Chianti (b) Sauvignon Blanc
(c) Fortified wine (d) Port wine
8. What is the ideal serving temperature for White wine?
(a) Room temperature
(b) 8-12°C
(c) -5°C
(d) 20-25°C
9. What is the primary ingredient in Whiskey?
(a) Grapes (b) Potatoes
(c) Sugarcane (d) Grains
10. What is the standard staff-to-guest ratio for a formal banquet service?
(a) 1:5 (b) 1:10
(c) 1:20 (d) 1:50

Part B

(5 × 5 = 25)

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

11. (a) Give the Room service order taking procedure.

Or

- (b) Write an essay on South Indian leaf service.

12. (a) Bring out the role of furniture in F and B service outlet.

Or

- (b) Discuss the selection and storage procedure of service equipments.

13. (a) Differentiate A'la carte menu from Table d'hôte menu.

Or

- (b) Compile a Lunch menu for South Indian Vegetarians.

14. (a) List out the various types of Beverages.

Or

- (b) How will you match food and wine?

15. (a) Note down the proofing system of Spirits.

Or

- (b) What are the points to be considered while making Cocktail?

Part C

(5 × 8 = 40)

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

16. (a) Examine the different outlets of F and B service.

Or

- (b) Draw the organization structure of F and B service department in a large hotel.

17. (a) Outline the various special equipments used in Restaurant.

Or

- (b) Write down the functions of Still room.

18. (a) What are the factors should be considered while planning a menu?

Or

- (b) Enlist the various types of Meal.

19. (a) Point out the various types of Wine.

Or

- (b) Discuss the production process of Table wine making.

20. (a) Examine the production process of Whisky.

Or

- (b) Evaluate the way to set up a banquet hall for different types of events.

C-7402

Sub. Code

21013

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2025.**

First Semester

Food And Beverage Service

RESTAURANT HYGIENE AND WORK SAFETY

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. What is the main purpose of washing your hands before eating?
 - (a) To make sure your hands smell nice
 - (b) To dry your hands
 - (c) To cool down your hands
 - (d) To remove dirt and germs

2. Which of the following is the most important step in maintaining good personal hygiene?
 - (a) Brushing teeth
 - (b) Washing hands regularly
 - (c) Taking shower daily
 - (d) Wearing clean clothes

3. How often should food establishments clean and sanitize food preparation areas?
- (a) Once a month
 - (b) Once every two weeks
 - (c) Before and after each use
 - (d) Only when it looks dirty
4. What is the ideal temperature range for a commercial kitchen ventilation system?
- (a) 40°F to 50°F
 - (b) 60°F to 70°F
 - (c) 70°F to 80°F
 - (d) 100°F to 110°F
5. What type of waste should never be disposed of unregular garbage disposal?
- (a) Organic waste
 - (b) Recyclable paper
 - (c) Garden waste
 - (d) Hazardous waste
6. Which of the following pests is most commonly associated with spreading food borne diseases?
- (a) Ants
 - (b) Cockroaches
 - (c) Snakes
 - (d) Birds
7. What is the recommended position for a person who is vomiting but conscious?
- (a) Lying flat on their back
 - (b) Lying on their left side with head tilted down
 - (c) Sitting upright with head tilted back
 - (d) Lying on their stomach
8. Class_____ fire extinguisher is used for electrical fires.
- (a) A
 - (b) B
 - (c) C
 - (d) D

9. What is the first step in dishwashing procedure?
- (a) Scrub the dishes with soap
 - (b) Rinse the dishes with hot water
 - (c) Scrape off leftover food from the dishes
 - (d) Dry the dishes with a towel
10. What type of detergent is most suitable for washing dishes by hand?
- (a) Dishwashing soap
 - (b) Laundry detergent
 - (c) Hand soap
 - (d) Shampoo

Part B

(5 × 5 = 25)

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

11. (a) Explain the importance of hand washing in preventing the spread of diseases.
- Or
- (b) Discuss the role of oral hygiene on overall health.
12. (a) What are the key responsibilities of employees regarding hygiene on a food establishment?
- Or
- (b) Explain the common source of contamination in food establishments.
13. (a) Give the best practices for segregating waste in food establishment.
- Or
- (b) How can pests like rodents and cockroaches be excluded from food service areas?
14. (a) Describe the steps involved in treating a person who is choking.
- Or
- (b) What are the classes of Fire?

15. (a) Explain the step-by-step process of washing dishes.

Or

(b) Explain the different types of dish washing detergents with their impacts.

Part C (5 × 8 = 40)

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

16. (a) Write an essay on the relationship between clothing and hygiene.

Or

(b) Narrate the elements of grooming.

17. (a) What role does ventilation play in maintaining hygiene in food establishment?

Or

(b) Enlist the common legal requirements for hygiene on food establishments.

18. (a) How does garbage disposal contribute to a hygiene and safe working environment?

Or

(b) Mention the various ill effects of garbage.

19. (a) Outline the basic treatment of wounds.

Or

(b) Explain the various fire safety measures followed in Hotels.

20. (a) Discuss the advantages and disadvantages of washing dishes by hand.

Or

(b) Differentiate two sink method from three sink method.

C-7403

Sub. Code

21014

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2025.**

First Semester

Food and Beverage Service

COMMUNICATIVE ENGLISH

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. What does “Break the ice” mean?
 - (a) Start a conversation in a social setting
 - (b) Fall in ice
 - (c) Get angry
 - (d) Destroy something valuable

2. Which sentence is correct?
 - (a) I have a idea (b) I have the idea
 - (c) I have an idea (d) I have idea

3. Which type of listening is used when evaluating a speaker’s arguments?
 - (a) Critical listening
 - (b) Passive listening
 - (c) Appreciative listening
 - (d) Selective listening

4. Identify the dependent clause in this sentence “Since she was late, she missed the Bus”.
- (a) She was late
 - (b) She missed the bus
 - (c) Since she was late
 - (d) The bus
5. Which reading technique is useful for quickly identifying the main points of a passage?
- (a) Skimming
 - (b) Intensive reading
 - (c) Memorization
 - (d) Slow reading
6. Which word best describes a person who is always happy and positive?
- (a) Moody
 - (b) Cheerful
 - (c) Lazy
 - (d) Shy
7. Which of these is an example of using language in daily life?
- (a) Writing a long essay
 - (b) Asking for directions
 - (c) Reading a history life
 - (d) Learning about grammer rules
8. What is the best way to improve speaking skills?
- (a) Avoiding conversations
 - (b) Reading silently
 - (c) Writing long sentences
 - (d) Speaking with others often

9. Which skill is most important for professional proficiency?
- (a) Good communication skills
 - (b) Sleeping more hours
 - (c) Ignoring teamwork
 - (d) Avoiding feedback
10. Which habit improves proficiency in any skill?
- (a) Practicing regularly
 - (b) Giving up when it's hard
 - (c) Not asking for help
 - (d) Avoiding challenges

Part B

(5 × 5 = 25)

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

11. (a) Examine the rules for using 'a', 'an' and 'the' with examples.
- Or
- (b) Highlight the various methods to expand vocabulary.
12. (a) What do 'Viral' and 'trending' mean on Social media?
- Or
- (b) Illustrate some effective ways to start and end a personal experience essay.
13. (a) What is main conflict in the narrative, and how is resolved?
- Or
- (b) Discover the main themes of the text and explain.
14. (a) Write down the importance of role-playing.
- Or
- (b) List out the various types of letter.

15. (a) Discuss the importance's of critical thinking.

Or

(b) Mention the purpose of Project proposal.

Part C

(5 × 8 = 40)

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

16. (a) Explain the function of each part of speech and its role in sentence.

Or

(b) Analyze the importance of articles in English writing and speaking.

17. (a) Identify the key elements if effective communication.

Or

(b) Why is listening important in professional and academic settings?

18. (a) Identify and explain the use of literary devices in the text.

Or

(b) Discuss the effectiveness of narrative structure.

19. (a) Describe the procedure of writing informal email.

Or

(b) Point out the languages used during making suggestions.

20. (a) Highlight the various expansions of vocabulary.

Or

(b) Point out the techniques involved in essay writing.