SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN (AUTONOMOUS)

(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC) Chromepet, Chennai — 600 044.

B.Voc. END SEMESTER EXAMINATIONS APRIL - 2022 SEMESTER - IV

20UTTCT4008 - Food and Beverage

Total Duration: 3 Hrs. Total Marks: 60

Section A

Answer any **SIX** questions $(6 \times 5 = 30 \text{ Marks})$

- 1. Types of Catering Establishments Explain in brief.
- 2. What are the main objectives of Food and Beverage service?
- 3. List out the points on Attitude and competencies of required for F&B Staff.
- 4. Write Short Notes on : (a) Silver Service. (b) Guerdon Service.
- 5. What are the Different types of Meals? Explain.
- 6. Brief notes on any five types of Beverage Outlets.
- 7. Explain and differentiate Cocktails and Mock Tails.
- 8. What are the contents to be noted in Wine Label Reading, give suitable example?

Section B

Answer any **THREE** questions $(3 \times 10 = 30 \text{ Marks})$

- 9. Draw and describe the Organization chart of Food and Beverage department of a Large Hotels.
- 10. List out any 10 different types of Food outlets with suitable example.
- 11. What is menu planning, what are the considerations to be given while preparing Menu Planning?
- 12. Explain French Classical Menu (12 Course) with suitable example.
- 13. Classification of Alcoholic Beverages Illustrate with Flow diagram.
