



5	9	What is the primary purpose of a pre-shift briefing in a food service operation? a) To discuss personal matters b) To communicate important information and goals for the shift c) To assign blame for previous mistakes d) To decide the menu for the day	K1	5
	10	Explain break-even point in a food service operation? a) The point where total revenue equals total cost b) The point where total revenue exceeds total cost c) The point where total cost is minimized d) The point where total revenue is maximized	K2	5

**SECTION - B (35 Marks)**Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the concept of "high tea". Prepare a high-tea menu.	K2	1
		(OR)		
	11.b.	Explain the difference between 'café complet' and 'café simple'.		
2	12.a.	Explain room service and its functions in a hotel.	K2	2
		(OR)		
	12.b.	Explain how to efficiently organize room service trolley for optimal presentation and ease of delivery.		
3	13.a.	Explain the concept of Gueridon service and its significance in fine dining.	K3	3
		(OR)		
	13.b.	Explain the importance of maintaining hygiene standards in Gueridon service.		
4	14.a.	Explain the advantages and limitations in buffet service.	K2	4
		(OR)		
	14.b.	Outline the procedures in event booking.		
5	15.a.	Explain the elements of cost with suitable example.	K2	5
		(OR)		
	15.b.	Summarize the nature of complaints and the methods of handling it.		

**SECTION -C (30 Marks)**Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Classify different types of breakfast served in hotels? Illustrate American breakfast with a suitable menu.	K2	1
2	17	Explain the advantages and disadvantages of centralized vs. decentralized room service operations.	K2	2
3	18	Identify and briefly explain types of trolleys used in Guéridon service.	K3	3
4	19	Explain the terms "banquet" and name 5 different seating plans suitable for different functions.	K2	4
5	20	Illustrate the importance of accurate stock taking in food service inventory management.	K2	5

Z-Z-Z END