

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.	Outline the qualities required for a food service staff.	K2	CO1
	(OR)			
	11.b.	Infer the history of restaurants and commercial food service evolution.		
2	12.a.	List out any 7 glassware used in a restaurant.	K3	CO2
	(OR)			
	12.b.	Name any seven special service equipments used in Food and beverage outlets.		
3	13.a.	Summarize the factors that influence the style of food service.	K2	CO3
	(OR)			
	13.b.	Illustrate the cover laying for a full breakfast with a neat diagram.		
4	14.a.	Explain the need for a proper billing system.	K3	CO4
	(OR)			
	14.b.	Construct the meaning and uses of EPOS		
5	15.a.	Develop steps involved in preparing a good cup of tea.	K3	CO5
	(OR)			
	15.b.	Outline the availability of Milk based drinks.		

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	Evaluate the emerging trends in Food and Beverage service industry.	K4	CO1
2	17	Determine the role of 'disposables' in food service.	K4	CO2
3	18	Prepare a 10 course Luncheon menu for a corporate meeting.	K4	CO3
4	19	Propose various methods of payment by guests in a restaurant.	K5	CO4
5	20	Elaborate on the different types of tea.	K5	CO5

Z-Z-Z

END