

Cont ...

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 various types of restaurants and their characteristics	K1	CO1
		(OR)		
	11.b.	Discuss about employment opportunities in food service industry		
2	12.a.	Write importance of co-ordination between F&B Service department and kitchen.	K1	CO1
		(OR)		
	12.b.	What are the various attributes of F&B Personnel?		
3	13.a.	List factors to be kept in mind for selection of (a) Glassware (b) Linen	K2	CO3
		(OR)		
	13.b.	Explain Design and purchasing factors of Equipments used for F&B Service.		
4	14.a.	Discuss points to be considered while planning the menu for a VIP Event.	K3	CO4
		(OR)		
	14.b.	Enlist French classical Menu.		
5	15.a.	List out different types of non-alcoholic beverages along with examples.	K4	CO5
		(OR)		
	15.b.	Describe Computerized KOTs.		

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	Outline the food service industry in India in detail.	K2	CO1
2	17	Explain duties and responsibilities of senior captain.	K2	CO2
3	18	Explain about Specialized service equipments and their uses.	K2	CO3
4	19	Describe Different types of menus found in hotels.	K2	CO4
5	20	Describe the triplicate billing system.	K1	CO5

Z-Z-Z

END