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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.	Write about catering establishment in India.	K1	CO1
	(OR)			
	11.b.	Discuss about employment opportunities in food service industry.		
2	12.a.	Write about duties, Responsible of restaurants manager.	K1	CO1
	(OR)			
	12.b.	Explain : Mis-en-scene, Mis-en-place Briefing.		
3	13.a.	Write about cleaning of equipment.	K2	CO3
	(OR)			
	13.b.	Explain Design and purchasing factors of Equipments used for F&B Service.		
4	14.a.	Explain types meals, brunch, lunch, dinner, supper, high tea.	K3	CO4
	(OR)			
	14.b.	Write short notes compiling a South Indian vegetarian and non-vegetarian lunch menu.		
5	15.a.	Write short notes on off premises catering.	K4	CO5
	(OR)			
	15.b.	Write short notes on method making of Cocktail.		

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	What are the proper procedures for disposing garbages?	K2	CO1
2	17	List the duties of the Food and Beverage Manager.	K2	CO2
3	18	List down the equipment used in restaurant cleaning.	K2	CO3
4	19	Brief notes on room service order taking procedure.	K2	CO4
5	20	Explain General point storage of alcoholic beverage service in Bar.	K1	CO5

Z-Z-Z

END