

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.	Interpret the role of availability of local ingredients in success of a restaurant.	K2	CO1
		(OR)		
	11.b.	Summarize the service methods followed in a 5 star hotel.		
2	12.a.	Draw a neat organization chart of Food and Beverage service department of a 5 star hotel.	K2	CO2
		(OR)		
	12.b.	Outline the duties of a waiter.		
3	13.a.	List any 7 glassware used in a restaurant with its uses.	K2	CO3
		(OR)		
	13.b.	Highlight the functions of a still room.		
4	14.a.	Infer the role of menu planning in enhancing the profitability of a restaurant.	K3	CO4
		(OR)		
	14.b.	Summarize the steps in compiling a menu.		
5	15.a.	Summarize 'Syrups' with examples.	K3	CO5
		(OR)		
	15.b.	Plan the procedure of using a KOT.		

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	Explain the employment opportunities in Food Service Industry.	K2	CO1
2	17	Discuss the inter and intra department relationship between Food and Beverage Service department and other departments of a hotel.	K2	CO2
3	18	Develop a detailed note on pantry and dispense bar of a 5star hotel.	K2	CO3
4	19	Elaborate on the different types of menu found in a luxury hotel.	K3	CO4
5	20	Furnish a detailed note on Coffee.	K3	CO5

Z-Z-Z END