



Reg. No.: .....

Name: .....

## University of Kerala

First Semester FYUGP Degree Examination, December 2025

Discipline Specific Core Course

**BMS HOTEL MANAGEMENT**

**UK1DSCBHM102 - Introduction to Food & Beverage Service**

Academic Level: 100-199

**2024 Admission onwards**

**Time: 1 Hour 30 Minutes(90 Mins.)**

**Max. Marks: 42**

**Part A. 6 Marks.Time:6 Minutes.(Cognitive Level:Remember(RE)/Understand(UN)) Objective Type. 1 Mark Each.Answer all questions**

Qn No.	Question	CL	CO
1	Table d'hôtel Menu. Which of the following BEST matches its meaning?  Options : A)A menu with individually priced dishes B)A menu offering a complete meal at a fixed price C)A menu with only beverages D)A menu designed for banquets	RE	4
2	<b>Identify one responsibility of a waiter in the F&amp;B service department</b>  Options : A)Cooking the main course B)Cleaning guest rooms C)Taking guest orders D)Maintaining hotel accounts	RE	1
3	Describe ODC (Outdoor Catering).  Options : A) Catering inside a hotel's main restaurant B)Catering provided outside the hotel premises for events C)Catering provided only for staff departments D)Catering limited to small kiosks	UN	1
4	<b>Classify an example of Sorbet used in the French Classical Menu.</b>  Options : A)Minestrone B)Lemon Sorbet C)Crème Caramel D)Chicken Consommé	UN	4
5	Expand QSR	UN	2
6	Associate the name of the equipment used for consuming lobster.  Options : A)Steak knife B)Oyster fork	UN	3

Qn No.	Question	CL	CO
	C)Lobster cracker D)Dessert spoon		

**Part B.8 Marks.Time:24 Minutes.(Cognitive Level:Understand(UN)/Apply(AP))Short Answer. 2 marks each.Answer all questions**

Qn No.	Question	CL	CO
7	Compare a multi-cuisine restaurant with a specialty restaurant.	UN	2
8	Give 2 examples of cutlery and its use	UN	3
9	Apply the concept of menu planning to articulate the objectives of a menu.	AP	4
10	Apply your knowledge on Welfare Catering establishment	AP	1

**Part C. 28 Marks.Time:60 Minutes (Cognitive Level:Apply(AP)/Analyse(AN)/Evaluate(EV)/Create(CR)) Long Answer.7 marks each.Answer all 4 Questions choosing among options \* within each question**

Qn No.	Question	CL	CO
11	A) Chart the hierarchy of the Food and Beverage Service department of a hotel and classify the duties and responsibilities of the F&B Manager. OR B) Explain discotheque, night club and lounge.	AP	1, 2
12	A) Classify Various Food and Beverage outlets OR B) Analyze Hierarchy of Banquet in Food and Beverage Service department and and explain duty and responsibilities of Banquet Manager	AN	2, 1
13	A) Asses 17-Course French Classical Menu OR B) Compare between Welfare Catering , Transport Catering , Industrial Catering	EV	4, 1
14	A)	CR	2, 1

Qn No.	Question	CL	CO
	<p>Compose in detail the Still Room and Kitchen Stewarding.</p> <p>OR</p> <p>B)</p> <p>Construct the hierarchy of Room Service and create the duties and responsibilities of the RSOT.</p>		

Model QP