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| **University of Kerala** | | |
| Discipline: Hotel Management |  | Time: 1 Hour 30 Minutes (90 Mins.) |
| Course Code: UK1DSCBHM102 |  | Total Marks: 42 |
| Course Title: Introduction To Food & Beverage Service |  |  |
| Type of Course: DSC |  |  |
| Semester: 1 |  |  |
| Academic Level: 100-199 |  |  |
| Total Credit: 4, Theory: 3 Credit , Practical 1 Credit |  |  |

Part A. 6 Marks. Time: 6 Minutes

Objective Type. 1 Mark Each. Answer All Questions

(Cognitive Level: Remember/Understand)

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| --- | --- | --- | --- |
| **Qn.**  **No.** | **Question** | **Cognitive**  **Level** | **Course**  **Outcome (CO)** |
| 1. | Give the equipment use to serve food from entre dish to plate | Remember | CO3 |
| 2. | Give the French term used for Main course in French classical Menu | Remember | CO4 |
| 3. | Describe secondary Catering Establishment | Understand | CO1 |
| 4. | Describe QSR | Understand | CO2 |
| 5. | Describe Industrial Catering | Understand | CO1 |
| 6. | Describe Drive- ins | Understand | CO2 |

Part B. 8 Marks. Time: 24 Minutes

Short Answer. 2 Marks Each. Answer All Questions

(Cognitive Level: Understand/Apply)

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| **Qn.**  **No.** | **Question** | **Cognitive**  **Level** | **Course**  **Outcome (CO)** |
| 7. | Give 2 example of crockery with its use and size | Understand | CO3 |
| 8. | What do you mean by Dessert in French Classical Menu | Understand | CO4 |
| 9. | Classify the Catering Establishment based on Profit Motive | Understand | CO1 |
| 10. | Describe the importance of personal hygiene in F&B Service personnels | Understand | CO2 |

Part C. 28 Marks. Time: 60 Minutes

Long Answer. 7 marks each. Answer all 4 Questions, choosing among options within each question.

(Cognitive Level: Apply/Analyse/Evaluate/Create)

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| **Qn.**  **No.** | **Question** | **Cognitive**  **Level** | **Course**  **Outcome (CO)** |
| 11.A | compare Specialty restaurant, Multi cuisine restaurant and BAR | Analyze | CO2 |
| 11.B | Compare Linen room, silver room and Hot plate | Analyze | CO2 |
| 12.A | Classify various equipment used in restaurants | Analyze | CO3 |
| 12.B | Explain various cutlery used in restaurants with its use | Analyze | CO3 |
| 13.A | Examine a Continental 5 course menu with cover | Analyze | CO4 |
| 13.B | Analyze Poisson, Sorbet and Farineaux with examples | Analyze | CO4 |
| 14.A | Evaluate Hierarchy of Room Service in Food and Beverage Service department and explain duty and responsibilities of RSOT | Analyze | CO1 |
| 14.B | Examine Room Service, Banquet , Bar in Food and Beverage Service department | Analyze | CO1 |

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| **Cognitive Level** | **Marks** | **Percentage** |  | **Course Outcomes** | **Marks** | **Percentage** |
| Remember | 2 | 4.8 |  | CO1 | 11 | 26 |
| Understand | 12 | 28.6 |  | CO2 | 11 | 26 |
| Analyse | 28 | 66.6 |  | CO3 | 10 | 24 |
|  |  |  |  | CO4 | 10 | 24 |
|  |  |  |  | CO5 |  |  |
|  |  |  |  |  |  |  |
| **TOTAL** | **42** | **100** |  | **TOTAL** | **42** | **100** |