

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC502/2025/BSCHS_SEM5

TYBSCHS (Fifth Semester) Examination, 2025
CC502 - FOOD & BEVERAGE SERVICE- IV
(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- | | |
|-----------------------|-------|
| A) Variable cost | [2] |
| B) Gueridon service | [2] |
| C) Kitchen Stewarding | [2] |
| D) Function Catering | [2] |
| E) ESP | [2] |

- Q2. A) Write the service procedure of Crepe Suzette from a Gueridon trolley [5]
B) Explain the Catering Policy for Fast Food Outlets. [5]

- Q3. A) Classify costs and explain the need for F&B controls in the restaurants. [5]
B) Explain the importance of location for a Food & Beverage outlet. [5]

- Q4. A) Draw the format of a BFP/ BEO. [5]
B) List and explain the various fuels used on a Gueridon trolley. What is the importance of hygiene on a carving trolley? [5]

- Q5. A) Enumerate the order of service in a formal Banquet. [5]
B) Draw any two formats used at the Bar. Explain how bar frauds can be curtailed. [5]

- Q6. A) How does the décor of a restaurant affect the appetite of the guest? Explain. [5]
B) Of the different layouts of the Kitchen stewarding department, draw the one you consider the most effective. Justify your reasons for choosing it. [5]

- Q7. A) Write about any two POS software used in the industry. [5]
B) List and briefly explain the various licenses needed for a Food & Beverage outlets. [5]
