



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. International Hospitality Management

Type: Semester End Assessment

Date: 25th April, 2022

Term: 3

Total Marks: 25

Time Duration: 2 Hrs.

Course Name: Foundation course in food & beverage service theory

Course Code: IHCH108

Instructor: Ms. Gauri Patil/I.S Mirza

This paper contains 01 page in addition to the cover page.

Name: _____

Student Number: _____

Class: _____

Marks Obtained: _____

Faculty Signature: _____

Invigilator Signature: _____

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and avoid interacting or communicating with their peers.
- Students must enter the examination hall 10 minutes prior to the scheduled time of the examination.
- Students will carry only their essential Books, notes, pens, pencils, calculators and scales into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones and beeping watches are prohibited in the examination hall. The usage of electronic data banks is prohibited.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.
- Students will not be permitted to exit the examination hall 30 minutes prior to end time of an examination. A student leaving the room will have to return his/her paper to the faculty and the paper will be considered as completed.
- Students may be permitted to take a break under exceptional circumstances only if accompanied by an invigilator.



Answer All Questions

I. Explain the following terms

(5*1=5 marks)

- 1) Al dente
- 2) Carte des mets
- 3) Compote
- 4) Doux
- 5) Garcon

II. Explain French classical menu with one example for each course.

(5 marks)

III. What is banquet? What are the different factors you will consider while taking informal banquet booking?

(5 marks)

IV. Explain the following terms in brief

(5*2= 10 marks)

- A) Suggestive selling
- b) American breakfast
- c) Room service
- d) Condiments
- e) Table d' hote

ALL THE BEST!!!