



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 10/04/2024

Batch and Semester: 2023-2026 & 2 Total Marks: 25 Marks (50 points)

Time Duration: 2 Hours

Course Name: Foundation Course in Food and Beverage Service Theory

Course Code: CAC008

Instructor: Ms. Gauri Patil

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

Full Name of the Student: _____

Permanent Registration 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 should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators 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, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- 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



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Answer all the questions

Q.1. What are the different points a Food & Beverage Service Manager needs to consider while taking the booking? **(10 Marks)**

Q.2. Define "Menu". Name the types of menu used in the restaurant and at the same time differentiate between the same. **(10 Marks)**

Q.3 Define following glossary terms. **(1*1=10 Marks)**

1. Al dente
2. Bien cuit
3. Brunch
4. Darne
5. Garcon
6. Ménage
7. Plat du jour
8. Nappe
9. Maître d' hotel
10. Saucière

Q.4. Name and explain different styles of service used in food & beverage service outlets. **(10 Marks)**

Q.5. Name the different types of breakfast served in the 5 start hotel with appropriate examples in each category. **(10 marks)**