



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 25/04/2023

Batch and Semester: 2022-2025 & II Total Marks: 25

Time Duration: 2 Hours

Course Name: Foundation Course in Food and Beverage Service Theory Course Code: CAC008

Instructor: Dr. Edgar D'Souza

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.



Q.1. Answer any 5 (all questions carry equal marks):

- 1) Briefly discuss any five responsibilities of a Food and Beverage Manager. **(05 Marks)**
- 2) List ten types of cutleries and flatware with their uses. **(05 Marks)**
- 3) Briefly describe two examples of assisted service and three examples of self-service. **(05 Marks)**
- 4) List five points of differentiation between À la carte and Table d'hôte menus. **(05 Marks)**
- 5) List five hors-d'oeuvres/appetizers with their brief descriptions, accompaniments, plates & covers requirements. **(05 Marks)**
- 6) List the courses of a French Classical Menu with an example for each course. **(05 Marks)**
