



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. International Hospitality Management

Type: Semester End Assessment (SEA) Date: 26/04/2023
Batch and Term: 2022-2025 & 3 Total Marks: 25 Marks (50 points) Time Duration: 2 Hours
Course Name: Foundation Course in Food & Beverage Service Theory Course Code: IHCH108
Instructor: Mr. I.S Mirza/ 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. You are working in Holiday Inn, Cavallossim-Goa as a banquet manager. A couple has approached you to conduct an engagement party for 60 people near the swimming pool lawns. How will you receive the bookings? What are the areas you need to look into before, during and at the end of the function in order to ensure the Event goes smoothly?
(10 Marks)

Q.2. Define "Menu". Name 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. Pate
8. Nappe
9. Zeste
10. Saucière

Q.4. What is the difference between condiments and accompaniments? Name condiments for tomato juice, risotto, cheese, fresh fruits and hamburger, smoked salmon & oysters. **(10 Marks)**

Q.5. Name and explain different styles of service used in food & beverage service outlets. **(10 Marks)**

All the Best!!!