

TILAK MAHARASHTRA VIDYAPEETH, PUNE**B.SC IN CULINARY ARTS (803)****EXAMINATION: DECEMBER - 2025****FIRST SEMESTER****Subject : Food & Beverage Service (80325-105)****Date: 13/12/2025****Total Marks: 30****Time: 10.00 am to 11.30 am**

Instructions: 1) Bold figures to the right of every question are the maximum marks for that question.
2) Candidates are advised to attempt questions in order.
3) Attempt any **three** questions of the following.

Q. 1 Descriptive Questions

- a. Explain two consideration while setting up restaurant (2)
- b. Give two examples of commercial catering establishment (2)
- c. Give two examples of profit making catering establishment (2)
- d. Give 2 examples of glass ware used in bar service (2)
- e. What is a purpose of side station (2)

Q. 2 Descriptive Questions

- a. What are the Advantages and disadvantages of room service (5)
- b. Describe the importance of coordination between F&B and front office (5)

Q. 3 Write a Short Note.

- a. Write a note on table linen and its function (5)
- b. Write a note on crockery used in food service (5)

Q. 4 Answer the following question.

- a. Explain the use and functions of gueridon service equipment (5)
- b. Write a detailed note on modern trends in F&B service equipment (5)

Q. 5 Answer the following question.

- a. Explain the difference between cutlery, flatware and hollowware. (5)
- b. Explain any 5 glasses with types and functions. (5)