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B.Sc. (Catering & Culinary Arts) (2015 & Onwards) (Sem.-1)

CAFE & QUICK SERVICE OPERATIONS

Subject Code : BSCCA-106

M.Code : 72701

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

- 1. Write short notes on :**

- a) Institutional Catering
- b) QSR
- c) Layout
- d) Vending Machine
- e) Take Away
- f) S.O.P.
- g) Texture
- h) Espresso
- i) Industrial Catering
- j) P.O.S

SECTION-B

2. Discuss the different types of flavorings.
3. Distinguish between a Restaurant and a QSR.
4. What are the different Elements of Catering?
5. Write down the cleaning procedure of a Coffee machine.
6. What are the points to be kept in mind while serving of a dish?

SECTION-C

7. Discuss the History of Catering Industry.
8. Write the Attributes of a Server.
9. What are the different types of vending machine used in catering industry?

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.