

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-2)

RESTAURANT SERVICE

Subject Code : BSCCA-203

M.Code : 74051

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) Job Hierarchy
- b) Counter service
- c) Clearing bills
- d) Mis-en Scene
- e) Care of Cutlery
- f) Pre-plated service
- g) Direct payment
- h) POS
- i) Specialty restaurants
- j) Restaurant supervision

SECTION-B

2. Explain different types of restaurants.
3. List the duties and responsibilities of a Restaurant captain.
4. Write a short note on care and maintenance of crockery in the restaurant.
5. Differentiate between self service and Table service.
6. Describe the process of generating bills in the restaurant.

SECTION-C

7. With the help of examples, highlight the role of restaurant staff in displaying positive attitude and etiquettes.
8. Describe various types of service in the restaurants.
9. Write an essay on restaurant equipment handling.

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.