

Roll No. 

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Total No. of Pages : 02

Total No. of Questions : 09

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

**CAFE & QUICK SERVICE OPERATIONS**

Subject Code : BSCCA-106

Paper ID : [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) Catering Industry
- b) QSR
- c) Barista service
- d) Café Mocha
- e) Espresso coffee
- f) KOT
- g) Flavour
- h) Café
- i) ECR
- j) Coffee making machine

### SECTION-B

2. Classify catering industry with examples.
3. Distinguish between a specialty restaurant and a QSR.
4. List 5 international brands of café service business establishments.
5. Describe the process of operating coffee making machines.
6. What are the elements of presentation?

### SECTION-C

7. Draw a neat layout of a café service outlet.
8. Explain the importance of care of machines and other equipments used for QSR.
9. List the basic attributes of a personnel working in QSR.