

Roll No.					Total No. of Pages: 0
					10001010101010

Total No. of Questions: 09

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

> RESTAURANT SERVICE Subject Code: BSCCA-203 Paper ID: [74051]

Max. Marks: 60 Time: 3 Hrs.

INSTRUCTIONS TO CANDIDATES:

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

SECTION-A

MANN.F. ILST. EST. SOLL COLL. 1. Write short notes on:

- a) Mise-en-place
- b) Table service
- c) POS
- d) Bills
- e) Supervisors
- f) KOT
- g) Counter service
- h) Taxes
- i) ECR
- i) Restaurant



SECTION-B

- 2. Classify different types of restaurants.
- 3. Distinguish between a specialty restaurant and a QSR.
- 4. List the steps for taking care and maintenance of restaurant equipment.
- 5. Describe the process of posting and clearing bills.
- 6. List a few etiquettes to be followed by staff during restaurant service.

SECTION-C

- 7. Explain different modes of payment in restaurant.
- 8. Explain the importance of supervisory functions in the restaurant for guest satisfaction.
- 9. List the duties and responsibilities of a Restaurant manager.

2 | M - 74051 (S2)-660