

Roll.No.

20UTTCT4008

SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN
(AUTONOMOUS)

(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)
Chromepet, Chennai - 600 044.

B.Voc. - END SEMESTER EXAMINATIONS - NOVEMBER 2025
SEMESTER - IV/

20UTTCT4008 - Food and Beverage

Total Duration : 2 Hrs.30 Mins.

Total Marks : 60

Section B

Answer any **SIX** questions (6 × 5 = 30 Marks)

1. Define catering industry and its importance in the travel and tourism sector.
2. Classify the industrial catering and transport catering with examples.
3. Prepare the hierarchy chart of a hotel Food & Beverage department and elaborate on its structure.
4. Explain the duties and responsibilities of a restaurant captain.
5. Cite the types of F&B outlets commonly found in hotels.
6. Classify different methods of service such as Silver, English, Buffet, and Trolley.
7. Illustrate the objectives of menu planning in food service establishments.
8. Examine major grape varieties used in red and white wine production.

Section C

Answer any **THREE** questions (3 × 10 = 30 Marks)

9. Describe the growth of the catering industry in India and its impact on tourism.
10. Classify the duties and responsibilities of various Food & Beverage service staff in star hotel.
11. Analyze the different types of menus (Table d'hôte and À la carte) with suitable examples from Indian and Continental cuisines.
12. Prepare a French Classical Menu for a banquet and justify the choice of courses.
13. Appraise the food and wine harmony principles and propose a suitable pairing for an Indian dinner menu.
