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B.Sc. In Catering & Culinary Arts (2015 & 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
- i) Coffee making machine

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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.

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