

## SECTION-D

No. of Printed Pages : 4

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**Note:** Long answer type questions. Attempt any two questions out of three questions. 2x8=16

Q.27 Explain any three types of services?

Q.27 Draw the organisation chart of Food and beverage department.

Q.28 Explain various types of restaurant and their characteristics.

**1st year / Hotel Mgmt.**

**Subject : Food and Beverage Service (Module - I)**

Time : 3 Hrs.

M.M. : 60

## SECTION-A

**Note:** Objective type questions. All questions are compulsory (10x1=10)

Q.1 European Plan.

Q.2 HACCP.

Q.3 Banquet.

Q.4 Menu.

Q.5 Still room.

Q.6 BOT.

Q.7 KOT.

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Q.8 BAIN MARIE.

Q.9 Cocktail Shaker.

Q.10 Mise-en place.

### SECTION-B

**Note:**Very short answer type questions. Attempt any five questions out of seven questions. 5x2=10

Q.11 What is a COVER.

Q.12 Name any four equipment used in bar.

Q.13 Napkin.

Q.14 Cutlery.

Q.15 Gueridon service.

Q.16 Par Stock.

Q.17 Name any four glassware and their uses.

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### SECTION-C

**Note:**Short answer type questions. Attempt any six questions out of eight questions. 6x4=24

Q.18 Attributes of a good waiter.

Q.19 What dishes are served in English breakfast?

Q.20 What is the procedure to arrange sideboard?

Q.21 How to receive a guest in a restaurant.

Q.22 Explain the order taking procedure in a restaurant.

Q.23 What points do you observe while laying Covers?

Q.24 Explain the importance of kitchen stewarding.

Q.25 What do you understand by Station in a restaurant.

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