

## FOOD AND BEVERAGE SERVICE

Time : Three hours

Maximum : 100 marks

## PART A — (5 × 5 = 25 marks)

Answer any FIVE questions.

1. Write an introduction to Restaurant.
2. Explain the nature and characteristic of Commercial catering establishments.
3. State the special features of Room Service.
4. Define the following terms and give examples.
  - (a) Linen
  - (b) Chinaware
  - (c) Silverware.
5. Enlist the duties of station waiter.
6. How does French service differ from other types of services? Explain.
7. Comment on nature of Guerdon froley service.

## PART B — (5 × 15 = 75 marks)

Answer any FIVE questions.

8. Discuss the qualities determine the standard and performances of Food and Beverage outlets.
9. Give the size and capacity of any ten glasswares.
10. Analyse the points to be considered while selecting F & B Service equipments.
11. Evaluate the role of F & B Service department in hotels.
12. Describe the job description of Restaurant captain.
13. Enumerate the basic attributes needed for F & B personnel.
14. Discuss in detail about types of buffet.