

- Q.15 Illustrate various table arrangement done in Banquets.
- Q.16 Write duties & responsibilities of a "Banquet crew".
- Q.17 Explain the term "Sit down buffet".
- Q.18 Summarize the term "Record".
- Q.19 Discuss formal and informal buffet.
- Q.20 Explain opportunities in kitchen stewarding.
- Q.21 Name five dishes that can be prepared on Gueridon trolley.
- Q.22 Draw a layout of Cafe and explain its functional area.

SECTION-D

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

- Q.23 Discuss various steps involved in food outlet planning.
- Q.24 Explore various inventory control methods used in F & B operations.
- Q.25 Write an Essay on "Role of Functional catering in Hotel Operations"

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Roll No.

4th Sem./ Hotel Management & Catering Technology

Subject : Food & Beverage Service - IV

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which area in an F&B outlet layout is responsible for storing raw materials and supplies?
- a) Dining area b) Service area
- c) Kitchen d) Storage area
- Q.2 What is the first step in planning the layout of a large F&B outlet?
- a) Designing the kitchen
- b) Determining space requirements
- c) Identifying functional area
- d) Selection equipment

- Q.3 What is a banquet event order (BEO)?
- A document detailing the menu for a banquet
 - A contract between the client and the banquet venue
 - A list of invited guests for a banquet
 - A schedule of events and requirements for a banquet
- Q.4 Which buffet setup allows guests to serve themselves directly from a buffet table where all food items are displayed?
- Carving station buffet
 - Sit-down buffet
 - Assisted buffet
 - Self-service buffet
- Q.5 Which buffet setup is often used for breakfast events and offers a selection of cereals, pastries, fruits, and beverages?
- Carving station buffet
 - Continental breakfast buffet
 - Action station buffet
 - Dessert buffet

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- Q.6 What is a common seasoning used in Gueridon Service for finishing dishes?
- Salt and pepper
 - Soy sauce
 - Mayonnaise
 - Ketchup

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 List four heavy and four light equipment's used in F&B outlet?
- Q.8 Explain the importance of conducting market research before opening an F&B outlet.
- Q.9 Differentiate between Cyclic menu and Plat du Jour.
- Q.10 Summarize Mise-en-Scene.
- Q.11 Discuss the toasting procedure in detail.
- Q.12 Briefly explain ABC Inventory method.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Scrutinize the sequence of food in Buffet planning.
- Q.14 Discuss various cutlery, crockery and glassware required for 30 covers restaurant.

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