

- Q.21 What is menu card?  
Q.22 What is the different types of menu?

### SECTION-D

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

- Q.23 a) Explain the various rules to be observed while laying a table.  
b) Draw a neat table layout for a breakfast cover.
- Q.24 Explain the various attributes of a Waiter.
- Q.25 Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel.

No. of Printed Pages : 4  
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181212

**1st Year / Hotel Mgt.**

**Subject : Food & beverages Service (Module-I)**

Time : 3 Hrs.

M.M. : 60

### SECTION-A

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

- Q.1 Food and beverage is a general term used in  
a) Serving                      b) Catering  
c) Hospitality                d) None of the above
- Q.2 Food and beverage service can be divided in categories  
a) 2                                b) 3  
c) 4                                d) 5
- Q.3 Which of the following combination of items would you find at a waiter's station?  
a) Side plates, desert bowls and water glasses  
b) Napkins, menus and dessert cutlery  
c) Sugar bowls, teaspoons and coffee plunger  
d) Tablecloths, under plates and bread knives

Q.4 At which stage of food service should pre-dinner drink glasses be removed ?

- a) After the bread has been eaten
- b) Just before the main course is served
- c) After wine has been ordered for the table
- d) When the drink is finished

Q.5 The main use of a waiter's cloth is for:

- a) wiping customer's fingers after eating snails
- b) polishing plates and glasses when laying them on the table
- c) covering stains on the tablecloth
- d) wiping split food from the carpet

Q.6 The term a la carte means:

- a) a set menu without any alternatives or beverages
- b) a carte du jour menu inclusive of coffee and service charge
- c) a series of dishes as chosen by a customer and cooked to order
- d) a prix-fixe menu with several choices on each course

## SECTION-B

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

Q.7 Espresso Cup also called as \_\_\_\_\_

Q.8 Waiters friend is \_\_\_\_\_

Q.9 Abbreviation of "Bot" \_\_\_\_\_

Q.10 Wine butlers known as \_\_\_\_\_

Q.11 Silver service is also known as \_\_\_\_\_

Q.12 Continental breakfast is also known as \_\_\_\_\_

## SECTION-C

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

Q.13 Define hollow ware and glassware?

Q.14 Explain equipment. How many type of equipment used in Food and beverage service?

Q.15 What is restaurant explain types of restaurant.

Q.16 What is food and beverage in the hospitality industry?

Q.17 What are the types of service?

Q.18 Explain the tray service?

Q.19 What is formal setting?

Q.20 What is informal setting?