

## **SECTION-D**

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

- Q.23 Draw the organization chart of coffee shop department in a 5-star hotel.
- Q.24 Explain the intra-departmental coordination with accounts, store and kitchen department.
- Q.25 Explain the factors to be kept in mind during the purchase of glassware and linen for a restaurant.

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## **1st Sem. / Hotel Management & Catering Technology**

### **Subject : Food and Beverage Service - I**

Time : 3 Hrs.

M.M. : 60

## **SECTION-A**

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

- Q.1 Restaurants which open for 24 hours are called \_\_\_\_\_?  
a) Fast food outlets      b) Theme restaurants  
c) QSR                    d) Coffee Shop
- Q.2 Sorbet is a \_\_\_\_\_?  
a) mild herb used in making stuffings  
b) refreshing water ice served midway through a banquet  
c) cold sauce served with globe artichokes  
d) continental smoked sausage
- Q.3 Which item of equipment is used to keep food hot on a buffet?  
a) Chafing dish  
b) Sizzling plate  
c) Gueridon trolley  
d) Wooden chopping board

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- Q.4 Which of the following combination of items would you find at a waiters' station?  
a) side plates, dessert 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.5 Under which circumstances should a waiter write an 'en place' check?  
a) when a customer changes his mind and asks for something else  
b) to obtain the customer's coat from the cloakroom  
c) if a customer asks for a double brandy with his coffee  
d) if a customer finds he cannot afford the prices
- Q.6 The person in charge of room service in a hotel is called a:  
a) demi-chef de rang b) chef d'etages  
c) chef de rang d) station head waiter

## SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory.  $(6 \times 1 = 6)$

- Q.7 \_\_\_\_\_ refers to keeping the work areas presentable.

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- Q.8 Diameter of quarter plate is \_\_\_\_\_.  
Q.9 Standard size of cover \_\_\_\_\_.  
Q.10 French name for captain \_\_\_\_\_.  
Q.11 Full form of IRCTC \_\_\_\_\_.  
Q.12 Clearance on the table is from \_\_\_\_\_ side.

## SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions.  $(8 \times 4 = 32)$

- Q.13 Explain vending machine.  
Q.14 Explain the term holloware with two examples.  
Q.15 Name the various types of transport caterings.  
Q.16 Explain the attributes of a hostess.  
Q.17 List the various types of F & B Outlets with one example for each.  
Q.18 Explain the role of kitchen stewarding department.  
Q.19 List any 5 glasses used in f & b operations.  
Q.20 Explain the work of a busboy during operations.  
Q.21 Explain the history of Taj group in brief.  
Q.22 Draw a dummy waiter and list it uses.

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