

SECTION-B

Note: Short answer type questions. Attempt any four questions out of five. $4 \times 5 = 20$

- Q.13 Prepare a Cyclic lunch menu for 3 days.
- Q.14 Briefly explain any five attributes of a waiter.
- Q.15 Name any five special equipment used in restaurant and write their uses.
- Q.16 Explain the two methods that are used for silver cleaning.
- Q.17 Write the duties and responsibilities of captain in Food and Beverage department.

SECTION-C

Note: Long answer type questions. Attempt any three questions out of four questions. $3 \times 10 = 30$

- Q.18 List and explain the factors influencing the styles of service.
- Q.19 Draw the hierarchy of Food and beverage brigade of a five star hotel.
- Q.20 List the points to be kept in mind for selection of glassware and linen.
- Q.21 How do you store the following?
- a) Cutlery b) Glassware
 - c) Crockery d) Linen
 - e) Hollowware

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DHM-01002

Hotel Management

Food and Beverage Service-I

Time : 3 Hrs.

M.M. : 70

SECTION-A

Note: Very short answer type questions. Attempt any ten out of twelve. $(10 \times 2 = 20)$

- Q.1 Expand KST and KOT.
- Q.2 What do you understand by cruet set?
- Q.3 Give standard size of B&B plate and dessert plate.
- Q.4 What does the term crockery means?
- Q.5 Write the staffing structure of banquet department of hotel.
- Q.6 What do you mean by personal hygiene?
- Q.7 What is the role of sommelier in food and beverage department?
- Q.8 What is bone china?
- Q.9 What is gueridon service?
- Q.10 Give the dimensions of four cover square table and four cover rectangular table.
- Q.11 List the items to be stored in side station.
- Q.12 What do you mean by mise-en-scene?