

- Q.19 List various types of Flatware used in F & B operations & discuss their uses.
- Q.20 Elaborate various features of grill room.
- Q.21 Write a short note on QSR.
- Q.22 Draw a diagram of Flamble trolley & explain it properly.

### SECTION-D

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

- Q.23 Illustrate inter & intra departmental coordination of F & B department in a 5-star hotel .
- Q.24 What is Kitchen Stewarding? Discuss its functions in detail.
- Q.25 Analyze various points to be kept in mind while compiling an Indian menu.

No. of Printed Pages : 4

223913

Roll No. ....

### 1st Year / Hotel Management & Catering Technology

### Subject:- Food & Beverage Service - I

Time : 3Hrs.

M.M. : 60

### SECTION-A

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

- Q.1 Which type of food and beverage operation primarily focuses on providing quick service with minimal or no table service?
- a) Fine dining restaurant
  - b) Coffee shop
  - c) Fast food outlet
  - d) Bistro
- Q.2 Which French term refers to a waiter or server in a restaurant setting?
- a) Garcon
  - b) Chef de Partie
  - c) Poissonnier
  - d) Boulanger

- Q.3 What is the size of high ball glass?  
 a) 50z                              b) 70z  
 c) 100z                              d) 120z
- Q.4 Which piece of flatware is designed for consuming soups and broths?  
 a) Teaspoon                      b) Dinner knife  
 c) Soup spoon                      d) Butter knife
- Q.5 "Fromage" refers to which type of course?  
 a) Fruit                              b) Cheese  
 c) Cold cuts                      d) Vegetable
- Q.6 Which course in a French classical menu consists of clear soups?  
 a) Hors-d'oeuvre              b) Potage  
 c) Poisson                              d) Entremet

### SECTION-B

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

- Q.7 Describe the difference between on-site and off-site catering.

(2)

223913

- Q.8 What's the difference between the front-of-house and back-of-house?
- Q.9 Which equipment would you use to rapidly chill a bottle of wine?
- Q.10 Explain the role of the 'sorbet' course in a French classical menu.
- Q.11 Difference between cutlery & crockery.
- Q.12 Discuss three benefits of pantry.

### SECTION-C

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

- Q.13 Summarize few characteristics of commercial catering.
- Q.14 Discuss key features of Cafe' outlets.
- Q.15 Draw an organizational structure of F & B outlet of 5 star hotel.
- Q.16 Write duties & responsibilities of waiter.
- Q.17 Discrimination between bar & banquet.
- Q.18 Explain the role of linen room in F & B operations.

(3)

223913