

- Q.21 What are the factors to be considered while selecting equipment for a restaurant?
- Q.22 Differentiate between a wine chiller and a cocktail shaker.
- Q.23 What are hollows wares and its uses in a restaurant?
- Q.24 Define the term cutlery in a restaurant.

### **SECTION-D**

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.25 What is the difference between laying tables for formal and informal dining and give examples of each?
- Q.26 What are glassware? List and explain different types of glassware used for serving beverages in a restaurant.
- Q.27 What is an ice chiller and ice crusher? Explain their main purpose and how they are typically used.

No. of Printed Pages : 4

Roll No. ....

DHM 01002

**Branch : Hotel Management**  
**Subject:- Food & Beverage Service-1**

Time : 3Hrs.

M.M. : 70

### **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (7x1=7)

- Q.1 What is the role of front of house staff in the organizational structure?
- a) Preparing food
  - b) Cleaning dishes
  - c) Interacting with customers
  - d) Managing staff
- Q.2 What is the first step in the guest reception procedure?
- a) Greeting the guest
  - b) Seating the guest
  - c) Presenting the menu
  - d) Taking the guest's order
- Q.3 What is the use of Pilsner glass in a restaurant?
- a) To serve water
  - b) To serve wine
  - c) To serve beer
  - d) To serve juice
- Q.4 What is the difference between a tablecloth and a napkin in terms of size?

- a) A tablecloth is larger than a napkin  
 b) A napkin is larger than a tablecloth  
 c) A tablecloth and a napkin are the same size  
 d) The size varies depending on the restaurant
- Q.5 What type of menu allows guests to order individual dishes separately and pay for them individually?  
 a) Fixed menu              b) Table d'hôte  
 c) À la carte              d) All of the above
- Q.6 What is the use of a cocktail shaker in a restaurant?  
 a) To store ice  
 b) To crush ice  
 c) To mix and chill drinks  
 d) To open bottles
- Q.7 What is the purpose of the strainer in a cocktail shaker?  
 a) To hold ice  
 b) To crush ice  
 c) To mix ingredients  
 d) To strain out any solids or ice from the drink.
- Q.09 Customers typically have little or no choice over the dishes served on a \_\_\_\_\_ menu.  
 Q.10 A bartender is a professional who specializes in mixing and serving alcoholic beverages. (T/F)  
 Q.11 A \_\_\_\_\_ is a piece of furniture used for storing and displaying plates, glasses, and other items.  
 Q.12 A \_\_\_\_\_ is a type of glassware used for holding water.  
 Q.13 A \_\_\_\_\_ is a small plate used for serving bread, appetizers or desserts.  
 Q.14 A teaspoon is larger than a soup spoon. (T/F)

### **SECTION-C**

**Note:** Short answer type questions. Attempt any six questions out of ten questions.  $(6 \times 6 = 36)$

- Q.15 Define Mise-en-place and its importance in restaurant service.  
 Q.16 Explain the steps involved in receiving the guest procedure.  
 Q.17 Discuss the challenges faced in managing a la carte menu in a restaurant.  
 Q.18 List the different types of plates and their sizes.  
 Q.19 What is a chef n dishe and portion bowls used in a restaurant.  
 Q.20 Describe the procedure for setting up a sideboard in a restaurant.

- SECTION-B**  
**Note:** Objective type questions. All questions are compulsory.  $(7 \times 1 = 7)$
- Q.08 A fixed menu offers a fixed selection of dishes at a set price. (T/F)