

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.25 What are the duties and responsibilities of a Restaurant Manager?
- Q.26 Draw organization chart of F&B department of a five star hotel.
- Q.27 How attributes of a good waiter help enhance restaurant sale?

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Roll No.

DHM-2007

2nd Sem./ Diploma in Hotel Management

Subject : Food and Beverage Service Module II

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 Hostel follows
- a) Ala Carte Menu b) Table d'hôte Menu
- c) Cyclic Menu d) Plat du Jour
- Q.2 Which slip is used to place the order for Food?
- a) BOT b) COT
- c) KOT d) AOT
- Q.3 Carte du jour means
- a) Dish of the day b) Menu of the day
- c) Buffet Menu d) Cyclic Menu
- Q.4 English equivalent of oeuf is
- a) Egg b) Avocado
- c) Duck d) Chicken

Q.5 The diameter of Half plate is

- a) 6" b) 8"
- c) 10" d) 12"

Q.6 Find the odd one

- a) Restaurant b) Wash-up area
- c) Coffee shop d) Banquet

Q.7 Cyclic menu is not followed in

- a) Hostel b) Institute
- c) Hospital d) Coffee shop

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (7x1=7)

Q.8 Which is the heaviest breakfast?

Q.9 Define cover.

Q.10 What is the size of Dinner Napkin?

Q.11 Expand QSR.

Q.12 Define Barker.

Q.13 Define Still room.

Q.14 Name the F&B Outlet which is open for 24*7?

SECTION-C

Note: Short answer type questions. Attempt any six questions out of ten questions. (6x6=36)

Q.15 Write any six duties and responsibilities of senior Captain.

Q.16 Explain the features of good menu.

Q.17 Explain American Breakfast with the help of neat, labeled table layout.

Q.18 Define Table d'hôte menu and also write atleast 4 advantages.

Q.19 List and Explain different types of services used in 5-star hotel.

Q.20 Explain meals of the day.

Q.21 What are the different types of F&B outlets? Describe each

Q.22 Write any 6 duties and responsibilities of Room service order taker.

Q.23 How ala carte menu is differ from table d'hôte menu?

Q.24 What are the different types of ancillary areas? Describe each.