

**Time : 3 Hrs.**

**M.M. : 60**

**Note:** Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 What is the size of red wine glass?  
a) 5 OZ                      b) 7 OZ  
c) 10 OZ                    d) 12 OZ
- Q.2 What is the size of a B & B Plate?  
a) 7 ½ Inch                 b) 7 inch  
c) 6-7 inch                  d) 8 inch
- Q.3 Which of the following is F & B service personnel?  
a) Page boy                 b) Bell boy  
c) Captain                  d) Valet
- Q.4 Cafeteria service is which kind of service?  
a) Table service             b) Assisted service  
c) Specialized service     d) Selfservice
- Q.5 Which among the following is opened 24 hours a day?  
a) Bar                         b) Coffee shop  
c) Bistro                      d) Fine dine restaurant

Q.6 Which of the following is not a part of bar?

- a) Mid bar                      b) Front bar
- c) Under bar                  d) Back bar

### Section-B

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

Q.7 A regular Bar opens from time \_\_\_\_\_.

Q.8 \_\_\_\_\_ is type of cutlery.

Q.9 A barman reports to \_\_\_\_\_.

Q.10 The 6th course of French classical menu is \_\_\_\_\_.

Q.11 \_\_\_\_\_ is a type of Linen.

Q.12 Cyclic menu is served in \_\_\_\_\_.

### Section-C

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

Q.13 Write a short note on classification of Catering industry.

Q.14 What are different types of F & B service outlets?

Q.15 Describe the attributes of a Waiter.

Q.16 What are the different parts of a bar?

Q.17 What is the role of kitchen stewarding department in the hotel?

Q.18 Explain Hollowware in detail.

Q.19 Describe the functions of Linen room

Q.20 Write French Classical Menu in sequence along with names of few dishes.

Q.21 Write a short note of different types on menu.

Q.22 What are Quick service restaurants. Give examples.

### Section-D

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

Q.23 Explain in detail the duties and responsibilities of F & B service staff.

Q.24 Write in detail the role of catering industry in travel/tourism sector.

Q.25 Draw and explain the organizational structure of F & B service department of a 5 star hotel