

- 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.

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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?
- Preparing food
  - Cleaning dishes
  - Interacting with customers
  - Managing staff
- Q.2 What is the first step in the guest reception procedure?
- Greeting the guest
  - Seating the guest
  - Presenting the menu
  - Taking the guest's order
- Q.3 What is the use of Pilsner glass in a restaurant?
- To serve water
  - To serve wine
  - To serve beer
  - 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.

### SECTION-B

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

- Q.08 A fixed menu offers a fixed selection of dishes at a set price. (T/F)

- 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. (6x6=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.