

- Q.18 Write a short note on House breakfast
- Q.19 Explain the tea production process. List five international brands of tea.
- Q.20 What is aerated water? Give some examples
- Q.21 What items are carried on tea salver while set up of tea salver.
- Q.22 How is coffee shop different from specialty restaurant
- Q.23 Explain the six major equipments used in the Bar.
- Q.24 What do you understand by the self service? Where do you find this service?

SECTION-D

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

- Q.25 How do you classify non alcoholic beverages? Give four examples of each
- Q.26 What are the important tasks to be assigned to the staff during buffet tea function ? Explain
- Q.27 Write five dishes served in continental breakfast with their recipes?

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Roll No.

DHM-03013

3rd Sem. / Hotel Mgmt. (Semester Sys.)

Subject : Food and Beverage Service - III

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 Which of the following menu provides a choice of items?
- a) A la carte b) Table d'hote
- c) Counter service d) None of these
- Q.2 What is the other name for English Service?
- a) Silver Service Style
- b) Buffet Service Style
- c) Gueridon Service Style
- d) Tray Service Style
- Q.3 Which of the following refers to the fast food outlets?
- a) Very limited seating arrangements
- b) Service is done in disposable plates and packets
- c) Generally operated on "Self-Service" Concept
- d) All of the above

Q.4 Dispenser bar servers the _____

- a) Alcoholic beverages
- b) Non-alcoholic beverages
- c) Light Snacks
- d) Both a & b

Q.5 National drink of Russia

- a) Tequila b) Vodka
- c) Tea d) Whisky

Q.6 Rum is made up of

- a) Sugar Can Juice b) Molasses
- c) Both of Them d) None of above

Q.7 Serving a room service meal, a waiter should

- a) Knock on the door loudly and announce his presence:
- b) Look through the keyhole and if he sees the guest is up, go straight inside
- c) Carry the tray at waist level and enter the room
- d) Carry the tray shoulder-high in his left hand, knock and wait until told to enter

SECTION-B

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

Q.8 Define Banquet

Q.9 Define bain-marie

Q.10 Write the size of capacity of Full plate

Q.11 Breakfast cereal is served after meat preparation (True/False)

Q.12 Service of beverages are done from left hand side (True/False)

Q.13 Agave plant is used for the manufacturing of _____ (Rum / Vodka)

Q.14 _____ is a milk with most or all of its fat content removed (Skimmed/low fat)

SECTION-C

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

Q.15 Explain the buffet arrangement for hi tea

Q.16 What are fast food outlets? Name three Indian and three international brands

Q.17 Explain any two in detail

- a) Sideboard
- b) Restaurant Linen
- c) Chinaware