

- Q.24 Evaluate the effectiveness of various inventory control methods used in hotel management, Discuss the advantages and disadvantages of each method and recommend the most suitable approach for a mid-sized business hotel.
- Q.25 Summarize the advantages and disadvantages of Gueridon Service.

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**4th Sem / Hotel Management & Catering
Technology
Subject : Food and Beverage Service-IV**

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which factor is not a constraint in menu planning?
- a) Dietary preferences
 - b) Ingredient availability
 - c) Competitor menus
 - d) Staff uniforms
- Q.2 Which area in an F&B outlet layout is responsible for food preparation?
- a) Dining area b) Service area
 - c) Kitchen d) Bar
- Q.3 What is a buffet in functional catering?
- a) A small, intimate dining experience
 - b) A formal sit-down dining service
 - c) A self-service dining setup with a variety of dishes
 - d) A catering service for outdoor events

- Q.4 Which buffet setup involves guests being seated at tables servers bring plated portions of food to each guest?
- a) Assisted buffet b) Sit-down buffet
c) Self-service buffet d) Straight-line buffet
- Q.5 Gueridon Service originated from which country?
- a) France b) Italy
c) Spain d) United States
- Q.6 What does HACCP stand for in kitchen stewarding?
- a) Hazard Analysis and Critical Control points
b) Healthy appetizers and cooking procedures
c) High-quality assortment of culinary cuisines and plates
d) Handling and cleaning commercial products

SECTION-B

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

- Q.7 Can you recall the key stakeholders involved in the planning process of an F&B outlet?
- Q.8 Explain the importance of conducting market research before opening an F&B outlet.
- Q.9 Differentiate between table d'hotel and a la carte menu.
- Q.10 Summarize Mise-en-place.
- Q.11 Explain the significance of "Toast".
- Q.12 Briefly explain Inventory.

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SECTION-C

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

- Q.13 Examine four constraints of Menu planning.
- Q.14 What quantity of cutlery and crockery required for a 40 covers restaurant.
- Q.15 Illustrate various table arrangement done in Banquets.
- Q.16 Write duties & responsibilities of a "Banquet manager".
- Q.17 Define the term "Figure buffet".
- Q.18 Summarize types of Gueridon trolley.
- Q.19 Briefly explain the concept of "open kitchen".
- Q.20 Explain Breakfast Buffet.
- Q.21 Gel down four significance of kitchen stewarding.
- Q.22 Discuss the sequence of food in Buffet operations..

SECTION-D

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

- Q.23 Draw an Organizational structure of Banquet department and also discuss the banquet booking procedure in detail.

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