

- Q.5 In a small hotel, who will be responsible for banquets?
- Senior captain
 - Restaurant manager
 - Front office manager
 - Executive Housekeeper
- Q.6 Cyclic menu is followed in
- Fast food
 - Coffee shop
 - Industrial canteen
 - Room service
- Q.7 Which one of the following is an example of hors d'oeuvre
- Oyster
 - Consomme
 - Minestrone
 - Spaghetti bolognese

SECTION-B

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

- Q.8 How can you say cheerful attitude is important in restaurant?
- Q.9 What do you understand by 'fixed menu'.
- Q.10 Define 'hors d'oeuvres trolley'.
- Q.11 Another name for the function sheet is _____
(function prospectus/function book)

- Q.12 Lemons and oranges are the most popular garnishes. (True/False)
- Q.13 A menu is the silent sales person (True/False)
- Q.14 Cover is the space on the table for cutlery, linen and glassware for one person (True/False)

SECTION-C

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

- Q.15 What do you understand by the station in the restaurants.
- Q.16 What qualities are required for the restaurant service staff?
- Q.17 How Gu'erdon service is different from 'on the spot cooking' in the buffet.
- Q.18 What is cocktail? List any two vodka based cocktail with their recipe.
- Q.19 Write short note on
- Formal function
 - Informal function
- Q.20 What are the advantages of automated dispensing system?
- Q.21 Explain the steps involved in bar operations.
- Q.22 What information can one get from KOT? Explain