

Q.21 What is menu card?

Q.22 What is the different types of menu?

SECTION-D

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

Q.23 a) Explain the various rules to be observed while laying a table.

b) Draw a neat table layout for a breakfast cover.

Q.24 Explain the various attributes of a Waiter.

Q.25 Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel.

No. of Printed Pages : 4

Roll No.

181212

1st Year / Hotel Mgt.

Subject : Food & beverages Service (Module-I)

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 Food and beverage is a general term used in

- a) Serving
- b) Catering
- c) Hospitality
- d) None of the above

Q.2 Food and beverage service can be divided in categories

- a) 2
- b) 3
- c) 4
- d) 5

Q.3 Which of the following combination of items would you find at a waiter's station?

- a) Side plates, desert bowls and water glasses
- b) Napkins, menus and dessert cutlery
- c) Sugar bowls, teaspoons and coffee plunger
- d) Tablecloths, under plates and bread knives

(40)

(4)

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- Q.4 At which stage of food service should pre-dinner drink glasses be removed?
- After the bread has been eaten
 - Just before the main course is served
 - After wine has been ordered for the table
 - When the drink is finished
- Q.5 The main use of a waiter's cloth is for:
- wiping customer's fingers after eating snails
 - polishing plates and glasses when laying them on the table
 - covering stains on the tablecloth
 - wiping split food from the carpet
- Q.6 The term a la carte means:
- a set menu without any alternatives or beverages
 - a carte du jour menu inclusive of coffee and service charge
 - a series of dishes as chosen by a customer and cooked to order
 - a prix-fixe menu with several choices on each course

SECTION-B

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

- Q.7 Expresso Cup also called as _____
- Q.8 Waiters friend is _____
- Q.9 Abbreviation of "Bot" _____
- Q.10 Wine butlers known as _____
- Q.11 Silver service is also known as _____
- Q.12 Continental breakfast is also known as _____

SECTION-C

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

- Q.13 Define hollow ware and glassware?
- Q.14 Explain equipment. How many type of equipment used in Food and beverage service?
- Q.15 What is restaurant explain types of restaurant.
- Q.16 What is food and beverage in the hospitality industry?
- Q.17 What are the types of service?
- Q.18 Explain the tray service?
- Q.19 What is formal setting?
- Q.20 What is informal setting?