

Explain pre-plated service and counter service.

SECTION-D

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

- Q.25 Define non-alcoholic beverage and their types. Explain with example milk-based drinks, aerated drinks, syrup and natural minerals water. How to serve squashes?
- Q.26 Define mocktails. Write the recipe of 5 mocktails and explain its method of preparations. Also mention the glassware required and their garnishes.
- Q.27 What is buffet management? List the dishes and the equipment required for breakfast buffet arrangements of a five-star delux hotel? Also mention the live counters required for buffet breakfast.

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Roll No.

DHM-03013

DHM / Diploma in Hotel Management

Subject : Food & Beverage Service Module - III

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 Gin is the national drink of
a) Japan b) England
c) Holland d) Russia
- Q.2 Breakfast trays are pre-arranged in the
a) Early morning b) Afternoon
c) Evening d) Late night
- Q.3 Which of the following breakfast is the largest breakfast
a) Continental B/F b) English B/F
c) American B/F d) Indian B/F
- Q.4 Mocktails are
a) Alcoholic drinks b) Nonalcoholic drinks
c) both a & b d) None

- Q.5 The appropriate glassware for serving whisky soda is
 a) Rock glass b) Hi-ball glass
 c) Pony tumbler d) Long john glass
- Q.6 The other name of American service is
 a) Self-service b) Cafeteria service
 c) Counter service d) Pre-plated service
- Q.7 Raw material used for beer manufacturing is
 a) Maize b) Wheat
 c) Barley malt d) Sugarcane juice

SECTION-B

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

- Q.8 What is malt?
 Q.9 What is aerated water?
 Q.10 What is espresso coffee?
 Q.11 What is Stemware?
 Q.12 What is fat fryer?
 Q.13 Define buffet.
 Q.14 What is green tea?

SECTION-C

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

- Q.15 What is mocktail ? Explain various steps for preparation of 4 basic mocktails of your choice.
- Q.16 How do you classify beverages? Explain with example.
- Q.17 Explain the service procedure of coffee at the table.
- Q.18 How you will arrange for an American breakfast tray? Specify the item to be carried.
- Q.19 Define fast food services. Classify and explain each type of fast-food services.
- Q.20 What is buffet? Explain in detail the process of buffet table arrangement of a banquet function.
- Q.21 What are the points to be followed when the guests' complaints about the food is not appropriately cooked or not served in proper temperature ? Explain.
- Q.22 Name different types of glassware used in restaurant and how to clean, maintain it to stop breakages.
- Q.23 Explain the process involved in the preparation of buffet setup for different meals.
- Q.24 What are the basic styles of fast-food services ?