

## **SECTION-D**

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

Q.25 Who is a waiter? List ten attributes which a waiter must have.

Q.26 Draw the organization structure of Food and Beverage department of a large hotel and explain the duties and responsibilities of bar captain.

Q.27 Write a short note on Silver Services. Give its advantages and disadvantages.

No. of Printed Pages : 4

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DHM 02007

**Diploma in Hotel Magt.**

**Subject : Food & Bev. Sery - II**

Time : 3 Hrs.

M.M. : 70

## **SECTION-A**

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

Q.1 Diameter of a half plate is

- a) 10 inch
- b) 12 inch
- c) 8 inch
- d) 16 inch

Q.2 When would buffet service be a good option for serving a meal?

- a) Small Gathering
- b) Large gathering
- c) Family gathering
- d) Formal meal

Q.3 Which type of menu allows a customer to order any type of menu item at any time of day?

- a) Table d'hote
- b) Carte du jour
- c) A'la Carte
- d) None

Q.4 High-tea menu contains

- a) Cold buffet
- b) main course

- c) Snacks with tea and coffee
  - d) Breakfast
- Q.5 Which of the following is best suited for serving pre plated food?
- a) Silver service      b) French Service
  - c) American Service    d) Buffet Service
- Q.6 As a general rule food should be served
- a) Left hand side      b) right hand side
  - c) both sides            d) No rules
- Q.7 In a cover setup, what side of the plate does the cup go on?
- a) right                  b) left
  - c) Any                    d) Centre

## **SECTION-B**

**Note:** Objective/ Completion type questions. All questions are compulsory.  $(7 \times 1 = 7)$

- Q.8 Define Multicuisine Restaurant.
- Q.9 What do you understand by the term supper?
- Q.10 Who is sommelier?
- Q.11 Who is the head of bar?
- Q.12 What is dummy waiter?
- Q.13 Give two examples of Fast Food Joints.
- Q.14 Define Cover

## **SECTION-C**

**Note:** Short answer type questions. Attempt any six questions out of ten questions.  $(6 \times 6 = 36)$

- Q.15 Write short note on Coffeeshop.
- Q.16 Explain American service in detail.
- Q.17 Elaborate on service in situ (Room Service).
- Q.18 What do you understand by the term Butler service. Gives its two advantages and disadvantages.
- Q.19 Write the step by step procedure of taking order in restaurant. Also use the suitable examples where ever required.
- Q.20 List various sub sections under Food and Beverage department of a five star hotel and elaborate on any two.
- Q.21 Explain the Indian breakfast with suitable examples. Give the cover requirements for the same.
- Q.22 Explain various meals of the day.
- Q.23 Draw a cover layout for
- i) A'la carte' menu
  - ii) Table d' hote menu
- Q.24 What is buffet ? Give buffet layout for different occasions.