

No. of Printed Pages : 2  
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223913

**Sem. 1 Batch 22**  
**Diploma in Hotel Management & Catering Technology**  
**Sub : Food & Beverage Service-I**

Time : 3 Hrs.

M.M. : 60

**SECTION-A**

**Note:** Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 What is the size of red wine glass?  
a) 5 OZ                      b) 7 OZ  
c) 10 OZ                    d) 12 OZ
- Q.2 What is the size of a B & B Plate?  
a) 7  $\frac{1}{2}$  Inch                b) 7 inch  
c) 6-7 inch                  d) 8 inch
- Q.3 Which of the following is F & B service personnel?  
a) Page boy                 b) Bell boy  
c) Captain                    d) Valet
- Q.4 Cafeteria service is which kind of service?  
a) Table service            b) Assisted service  
c) Specialized service    d) Self service
- Q.5 Which among the following is opened 24 hours a day?  
a) Bar                        b) Coffee shop  
c) Bistro                    d) Fine dine restaurant

- Q.6 Which of the following is not a part of bar?  
a) Mid bar                    b) Front bar  
c) Under bar                d) Back bar

### Section-B

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

- Q.7 A regular Bar opens from time \_\_\_\_\_.  
Q.8 \_\_\_\_\_ is type of cutlery.  
Q.9 A barman reports to \_\_\_\_\_.  
Q.10 The 6th course of French classical menu is \_\_\_\_\_.  
Q.11 \_\_\_\_\_ is a type of Linen.  
Q.12 Cyclic menu is served in \_\_\_\_\_.

### Section-C

**Note:** Short answer type Question. Attempt any eight questions out often Questions. (8x4=32)

- Q.13 Write a short note on classification of Catering industry.  
Q.14 What are different types of F & B service outlets?  
Q.15 Describe the attributes of a Waiter.  
Q.16 What are the different parts of a bar?  
Q.17 What is the role of kitchen stewarding department in the hotel?  
Q.18 Explain Hollowware in detail.

- Q.19 Describe the functions of Linen room  
Q.20 Write French Classical Menu in sequence along with names of few dishes.  
Q.21 Write a short note of different types on menu.  
Q.22 What are Quick service restaurants. Give examples.

### Section-D

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

Q.23 Explain in detail the duties and responsibilities of F & B service staff.  
Q.24 Write in detail the role of catering industry in travel/tourism sector.  
Q.25 Draw and explain the organizational structure of F & B service department of a 5 star hotel