

- Q.23 What are the different styles of seating in the banquet? Explain any two.
- Q.24 List the bar stock for the preparation of cocktails and mixed drinks.

SECTION-D

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

- Q.25 What are the advantages and limitations of gu'eridon service?
- Q.26 What is menu? Write any four examples of the following courses: poisson, entree , releve, and entremets.
- Q.27 List the major small and large equipment used in the bar.

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DHM-05025

Diploma in Hotel Management

Subject : Food & Beverage Service Module V

Time : 3 Hrs. M.M. : 70

SECTION-A

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

- Q.1 A French term used for steward is
a) Carver b) Head waiter
c) Commis de rang d) Chef de Rang
- Q.2 A station supervisor is a
a) Trancheur b) Sommelier
c) Busboy d) Captain
- Q.3 Gueridon is a
a) Counter b) Trolley for cooking
c) Base plate d) Ladle
- Q.4 Virgin cocktail contains
a) Alcoholic drinks b) wine
c) vodka d) Non alcoholic drinks

Q.5 In a small hotel, who will be responsible for banquets?

- a) Senior captain b) Restaurant manager
- c) Front office manager
- d) Executive Housekeeper

Q.6 Cyclic menu is followed in

- a) Fast food b) Coffee shop
- c) Industrial canteen d) Room service

Q.7 Which one of the following is an example of hors d'oeuvre

- a) Oyster
- b) Consomme
- c) Minestrone
- d) 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'eridon 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

- a) Formal function
- b) 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