

SECTION-D

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

- Q.25 Draw the organisation chart of the F& B department and explain the duties and responsibilities of the F&B Manager.
- Q.26 What are the different types of restaurants f in a 5 star hotel? Explain each one
- Q.27 Explain the procedure for laying a cover. Draw a neat labeled diagram showing a cover layout for a la carte dinner.

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Roll No.

Hotel Management

Subject : Food & Beverage Service Module - I

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 What is the size of a cover?
- a) 18"x24" b) 20"x20"
- c) 18"x18" d) 15"x10"
- Q.2 Size of B&B plate
- a) 20 cm b) 10 cm
- c) 15 cm d) 25 cm
- Q.3 A standard cocktail glass is called
- a) Flute b) Martini
- c) Hurricane d) Old fashion
- Q.4 Large plate diameter
- a) 10" b) 5"
- c) 13" d) 12"
- Q.5 Platter to plate service is done from

- a) Left b) Side station
- c) Centre d) Right

Q.6 Which equipment is used to keep food hot in a buffet

- a) Chafing dish b) Salamander
- c) Hot plate d) Sizzling plate

Q.7 KOT stands for

- a) Kitchen for trainees
- b) Kitchen order tickets
- c) Both of the above
- d) None of the above

SECTION-B

Note: Explain the following. All questions are compulsory.
(7x1=7)

- Q.8 Dummy waiter
- Q.9 Aboyer
- Q.10 Cover
- Q.11 Polivit
- Q.12 Baize cloth
- Q.13 Busboy
- Q.14 QSR

SECTION-C

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

Q.15 What are the attributes of a waiter?

Q.16 What is the purpose of having a side board?

Q.17 Explain the different methods of cleaning silverware?

Q.18 List any five special equipments used in a restaurant and their usage.

Q.19 List the Linen used in the restaurant. Give their size and usage.

Q.20 Explain the different types of tables and chairs used in restaurants.

Q.21 What is a grill room? Name four dishes that are made there

Q.22 What are fast food outlets? Name four Indian and International fast food brands.

Q.23 What is the difference between-

- a) Mise en scene and mise en place
- b) A la carte and Table de hote
- c) Holloware and flatware

Q.24 Draw five types of glasses with their capacity and name.