

- Q.18 Summarize the difference “Decoratives” and “Garnishing”.
- Q.19 Describe Hard cheese.
- Q.20 List the main ingredients used in cheese production.
- Q.21 What is Organic food ?
- Q.22 List five emerging trends in the food and beverage industry.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Assess the strengths and weaknesses of different employee training methods in F&B outlets.
- Q.24 Discuss various garnishing techniques in detail.
- Q.25 Describe Vegan food and analyze how consumer demand for vegan cuisine is influencing the restaurant industry.

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5th Sem. / Hotel Management & Catering Technology Subject : FOOD & BEVERAGE SERVICE-V

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Well-structured SOP should include:
- a) Random procedures with no time limits
 - b) Clear step-by-step instructions for tasks
 - c) Encouragement to experiment with rules
 - d) No accountability for staff
- Q.2 What is the role of a sous chef in the kitchen hierarchy ?
- a) Assisting the executive chef and managing day-to-day kitchen operations
 - b) Taking orders from customers
 - c) Managing the front-of-house staff
 - d) Serving food to the tables

Q.3 Which ingredient in a cocktail provides the base flavor?

- a) Garnish b) Sweetener
- c) Alcohol(spirits) d) Ice

Q.4 What type of glass is traditionally used for serving a Martini?

- a) Highball glass b) Collins glass
- c) Coupe glass d) Martini glass

Q.5 Which country is famous for producing Parmesan cheese?

- a) France b) Italy
- c) Switzerland d) Spain

Q.6 Vegan cuisine excludes which of the following?

- a) Dairy and eggs
- b) Fruits and vegetables
- c) Legumes and grains
- d) Plant-based oils

SECTION-B

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

Q.7 How do SOPs help in reducing errors in daily operations?

Q.8 Create a job description for a food and beverage supervisor.

Q.9 Describe the function of base spirit in a cocktail.

Q.10 How would you modify a cocktail recipe to make it non-alcoholic?

Q.11 What is the role of rennet in cheese production?

Q.12 Define genetically modified foods.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 What is a Supervision?

Q.14 List the key factors affecting the efficiency of food service.

Q.15 What is the job description of a Captain?

Q.16 Describe "Duty roster".

Q.17 Describe various cocktail making method.