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Time : 3 Hrs.

M.M. : 60

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

a) 5 OZ b) 7 OZ
c) 10 OZ d) 12 OZ

a) $7^{1/2}$ Inch b) 7 inch
c) 6-7 inch d) 8 inch

a) Page boy b) Waiter
c) Captain d) Bill clerk

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) Bistro
- c) Fine dine restaurant d) Coffee shop

Q.6 Which of the following is not a Glassware?

- a) Hurricane b) Roly Poly
- c) Tongs d) Pilsner

SECTION-B

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

Q.7 A regular Bar serves spirits and _____.

Q.8 _____ is type of Glassware.

Q.9 A Restaurant Manager reports to _____.

Q.10 The 2nd course of French classical menu is _____.

Q.11 _____ is a type of Assisted service.

Q.12 A la carte menu is served in _____.

SECTION-C

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

Q.13 Write a short note on Vending machines.

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Q.14 What are different types of Banquets?

Q.15 Describe the responsibilities of a Captain.

Q.16 What are the different parts of a bar?

Q.17 What is the role of Pantry in hotel?

Q.18 Explain Glassware in detail.

Q.19 Describe the functions of Grill room.

Q.20 Write French Classical Menu in sequence along with names of few dishes.

Q.21 Write a short note of different types of Restaurants.

Q.22 What are Specialty restaurants. Give examples.

SECTION-D

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

Q.23 Explain in detail the inter and intra department coordination in F&B service department.

Q.24 Write in detail the Introduction of Hotel Industry.

Q.25 Explain the types of F&B operations in detail with examples.

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