

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 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.

DHM 01002

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) Miseen scene and mise en place
 - b) Ala carte and Table de hote
 - c) Holloware and flatware
- Q.24 Draw five types of glasses with their capacity and name.