

Explain pre-plated service and counter service.

SECTION-D

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

- Q.25 Define non-alcoholic beverage and their types. Explain with example milk-based drinks, aerated drinks, syrup and natural minerals water. How to serve squashes?
- Q.26 Define mocktails. Write the recipe of 5 mocktails and explain its method of preparations. Also mention the glassware required and their garnishes.
- Q.27 What is buffet management? List the dishes and the equipment required for breakfast buffet arrangements of a five-star delux hotel? Also mention the live counters required for buffet breakfast.

No. of Printed Pages : 4

DHM-03013

Roll No.

DHM / Diploma in Hotel Management

Subject : Food & Beverage Service Module - III

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 Gin is the national drink of
a) Japan b) England
c) Holland d) Russia
- Q.2 Breakfast trays are pre-arranged in the
a) Early morning b) Afternoon
c) Evening d) Late night
- Q.3 Which of the following breakfast is the largest breakfast
a) Continental B/F b) English B/F
c) American B/F d) Indian B/F
- Q.4 Mocktails are
a) Alcoholic drinks b) Nonalcoholic drinks
c) both a & b d) None

- Q.5 The appropriate glassware for serving whisky soda is
- a) Rock glass b) Hi-ball glass
- c) Pony tumbler d) Long john glass
- Q.6 The other name of American service is
- a) Self-service b) Cafeteria service
- c) Counter service d) Pre-plated service
- Q.7 Raw material used for beer manufacturing is
- a) Maize b) Wheat
- c) Barley malt d) Sugarcane juice

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (7x1=7)

- Q.8 What is malt?
- Q.9 What is aerated water?
- Q.10 What is espresso coffee?
- Q.11 What is Stemware?
- Q.12 What is fat fryer?
- Q.13 Define buffet.
- Q.14 What is green tea?

SECTION-C

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

- Q.15 What is mocktail ? Explain various steps for preparation of 4 basic mocktails of your choice.
- Q.16 How do you classify beverages? Explain with example.
- Q.17 Explain the service procedure of coffee at the table.
- Q.18 How you will arrange for an American breakfast tray? Specify the item to be carried.
- Q.19 Define fast food services. Classify and explain each type of fast-food services.
- Q.20 What is buffet? Explain in detail the process of buffet table arrangement of a banquet function.
- Q.21 What are the points to be followed when the guests' complaints about the food is not appropriately cooked or not served in proper temperature ? Explain.
- Q.22 Name different types of glassware used in restaurant and how to clean, maintain it to stop breakages.
- Q.23 Explain the process involved in the preparation of buffet setup for different meals.
- Q.24 What are the basic styles of fast-food services ?