

181212

Time : 3 Hrs.

M.M. : 60

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

- | | | | | |
|------|-----|--------|-----|--------|
| (00) | (4) | 181212 | (1) | 181212 |
|------|-----|--------|-----|--------|

- Q.5 Diameter of large plate
 a) 10" b) 13"
 c) 12" d) 11"
- Q.6 What is the size of a cover
 a) 20"x20" b) 20"x15"
 c) 18x24" d) 18"x18"

SECTION-B

Note: Explain the following. All questions are compulsory.
 (6x1=6)

- Q.7 Dummy waiter
 Q.8 Aboyer
 Q.9 Cover
 Q.10 Polivit
 Q.11 Baize
 Q.12 Busboy

SECTION-C

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

- Q.13 What are the attributes of a waiter?
 Q.14 What is the purpose of having a side board?
 Q.15 Explain the different methods of cleaning silverware?

(2)

181212

- Q.16 List any five special equipments used in a restaurant and their usage.
 Q.17 List the Linen used in the restaurants. Give their size and usage.
 Q.18 Explain the different types of tables and chairs used in restaurants.
 Q.19 What is a grill room? Name four dishes that are made there.
 Q.20 What are fast food outlets? Name four Indian and International fast food brands.
 Q.21 Name four glassware and their uses.
 Q.22 Miseen scene and miseen place

SECTION-D

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

- Q.23 Draw the organisation chart of the F&B department and explain the duties and responsibilities of the F&B Manager.
 Q.24 List various steps involved in cleaning cutlery in a restaurant.
 Q.25 Explain the procedure for laying a cover. Draw a neat labeled diagram showing a cover layout for a a la carte dinner.

(3)

181212