

Q.21 Discuss the functions of pantry.

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Roll No.

Q.22 What is a gueridon trolley and how it is used in F&B service?

SECTION-D

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

Q.23 What are the courses in a French classical menu and can you provide examples of each course?

Q.24 What are the different types of establishments in the catering industry?

Q.25 Write the duties and responsibilities of restaurant manager and a service captain.

1st Sem. / Hotel Management & Catering Technology

Subject : Food and Beverage Service - I

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 The word 'cover' refers to the

- a) Folded napkin
- b) Tablecloth overlay
- c) Placemat for a guest
- d) Place setting for one guest

Q.2 Which of the following is an example of a condiment?

- a) Chips
- b) Butter
- c) Mustard
- d) Side salad

Q.3 BOT stands for

- a) Barmen of Table
- b) Bottle of Wine
- c) Bar order ticket
- d) None of the above

- Q.4 KOT Stands for
a) kitchen order ticket b) Kitchen for Trainees
c) Both of the above d) none of the above
- Q.5 Which item of equipment is used to keep food hot on a buffet?
a) chafing dish
b) sizzling plate
c) Gueridon trolley
d) wooden chopping board
- Q.6 The person who serves alcoholic beverages in a restaurant is called a :
a) commise de rang b) trancheur
c) sommelier d) debarrasseur

SECTION-B

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

- Q.7 _____ beverages are usually served in a pub.
- Q.8 "Oeufs," which means" _____ " in French.
- Q.9 A _____ is a large piece of fabric that is used to cover a table in a dining area.

- Q.10 Cutlery refers to the utensils used for eating, such as knives, forks, and spoons. (True/False)
- Q.11 Crumbing is used to decorate table in a restaurant. (True/False)
- Q.12 Sorbet is a refreshing soda water served midway through a banquet. (True/False)

SECTION-C

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

- Q.13 What are different types of F&B service outlets found in hotels?
- Q.14 What are the various functions of banquets in the hospitality industry?
- Q.15 Explain the concept of kitchen stewarding.
- Q.16 Differentiate between Bistro and Brasserie.
- Q.17 What does ODC stand for in the context of F&B service? How it is different from normal catering service.
- Q.18 Write down the concept of specialty restaurants.
- Q.19 What types of linen is used in restaurant?
- Q.20 Differentiate between crockery and cutlery.