

Q.21 Write a short note on Vending machine.

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Q.22 Draw a diagram of Specially Restaurant & explain it properly.

Roll No. ....

### **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions.  $(2 \times 8 = 16)$

Q.23 Explain intra departmental coordination of F & B in the 5-star hotel.

Time : 3 Hrs.

M.M. : 60

Q.24 Discuss various points to be kept in mind while compiling a menu.

Q.25 Examine in detail duties & responsibilities of Food and Beverages Manager.

### **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory  $(6 \times 1 = 6)$

Q.1 In the F & B context, what does “mise-en-place” NOT involve?

- a) Setting up tables
- b) Food preparation
- c) Preparing beverages
- d) Taking guest reservations

Q.2 Which food service area is primarily reserved for large events or gatherings and offers customized menus?

- a) Coffee shop
- b) Banquet
- c) Vending Machine
- d) Bar

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- Q.3 Which ancillary department is responsible for managing the inventory of cleaning supplies for the kitchen?
- a) Pantry                  b) Food pickup area  
c) Store                  d) Kitchen Stewarding
- Q.4 Which equipment is used for serving and eating ice cream or other frozen desserts?
- a) Ice cream scoop      b) Ladle  
c) Slotted spoon          d) Tongs
- Q.5 What is typically served as a palate cleanser between courses in a French classical menu?
- a) Sorbet                  b) Cheese plate  
c) Chocolate mousse    d) Fruit tart
- Q.6 Which term refers to the traditional French term for the appetizer course?
- a) Entree                  b) Plat principal  
c) Amuse -bouche        d) Hors d'oeuvre

## SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory.  $(6 \times 1 = 6)$

- Q.7 Describe catering.

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- Q.8 What is Specialty Restaurant?
- Q.9 Which equipment would you use to rapidly chill a bottle of wine?
- Q.10 Explain “Entree” course in French classical menu.
- Q.11 Determine the difference between red wine glass & white wine glass.
- Q.12 Deliberate three benefits of Gill room.
- SECTION-C**
- Note:** Short answer type questions. Attempt any eight questions out of ten questions.  $(8 \times 4 = 32)$
- Q.13 Assess few characteristics of hospital catering?
- Q.14 Summarize few features of food pickup area.
- Q.15 Draw a diagram of full-service Bar.
- Q.16 Pen duties & responsibilities of a Steward.
- Q.17 Define the terms “glassware” used in Bar.
- Q.18 Outline functions of linen in Banquets.
- Q.19 List 10 Cutlery and Crockeries used in F & B operations.
- Q.20 Examine various features of Cafe.

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