

SECTION-D

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

- Q.25 Who is a waiter? List ten attributes which a waiter must have.
- Q.26 Draw the organization structure of Food and Beverage department of a large hotel and explain the duties and responsibilities of bar captain.
- Q.27 Write a short note on Silver Services. Give its advantages and disadvantages.

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Roll No.

Diploma in Hotel Magt.

Subject : Food & Bev. Sery - II

Time : 3 Hrs.

M.M. : 70

SECTION-A

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

- Q.1 Diameter of a half plate is
- a) 10 inch b) 12 inch
- c) 8 inch d) 16 inch
- Q.2 When would buffet service be a good option for serving a meal?
- a) Small Gathering b) Large gathering
- c) Family gathering d) Formal meal
- Q.3 Which type of menu allows a customer to order any type of menu item at any time of day?
- a) Table d'hote b) Carte du jour
- c) A'la Carte d) None
- Q.4 High-tea menu contains
- a) Cold buffet
- b) main course

- c) Snacks with tea and coffee
- d) Breakfast

Q.5 Which of the following is best suited for serving pre plated food?

- a) Silver service b) French Service
- c) American Service d) Buffet Service

Q.6 As a general rule food should be served

- a) Left hand side b) right hand side
- c) both sides d) No rules

Q.7 In a cover setup, what side of the plate does the cup go on?

- a) right b) left
- c) Any d) Centre

SECTION-B

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

Q.8 Define Multicuisine Restaurant.

Q.9 What do you understand by the term supper?

Q.10 Who is sommelier?

Q.11 Who is the head of bar?

Q.12 What is dummy waiter?

Q.13 Give two examples of Fast Food Joints.

Q.14 Define Cover

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SECTION-C

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

Q.15 Write short note on Coffeeshop.

Q.16 Explain American service in detail.

Q.17 Elaborate on service in situ (Room Service).

Q.18 What do you understand by the term Butler service. Gives its two advantages and disadvantages.

Q.19 Write the step by step procedure of taking order in restaurant. Also use the suitable examples where ever required.

Q.20 List various sub sections under Food and Beverage department of a five star hotel and elaborate on any two.

Q.21 Explain the Indian breakfast with suitable examples. Give the cover requirements for the same.

Q.22 Explain various meals of the day.

Q.23 Draw a cover layout for

- i) A' la carte' menu
- ii) Table d' hote menu

Q.24 What is buffet ? Give buffet layout for different occasions.

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