

- Q.19 List various types of Flatware used in F & B operations & discuss their uses.
- Q.20 Elaborate various features of grill room.
- Q.21 Write a short note on QSR.
- Q.22 Draw a diagram of Flambe trolley & explain it properly.

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**1st Year / Hotel Management & Catering Technology**

**Subject:- Food & Beverage Service - I**

Time : 3Hrs.

M.M. : 60

**SECTION-A**

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

- SECTION-D**
- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Illustrate inter & intra departmental coordination of F & B department in a 5-star hotel .
- Q.24 What is Kitchen Stewarding? Discuss its functions in detail.
- Q.25 Analyze various points to be kept in mind while compiling an Indian menu.

Q.1 Which type of food and beverage operation primarily focuses on providing quick service with minimal or no table service?

- a) Fine dining restaurant
- b) Coffee shop
- c) Fast food outlet
- d) Bistro

Q.2 Which French term refers to a waiter or server in a restaurant setting?

- a) Garcon
- b) Chef de Partie
- c) Poissonnier
- d) Boulanger

(20)

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- Q.3 What is the size of high ball glass?

  - a) 50z
  - b) 70z
  - c) 100z
  - d) 120z

Q.4 Which piece of flatware is designed for consuming soups and broths?

  - a) Teaspoon
  - b) Dinner knife
  - c) Soup spoon
  - d) Butter knife

Q.5 "Fromage" refers to which type of course?

  - a) Fruit
  - b) Cheese
  - c) Cold cuts
  - d) Vegetable

Q.6 Which course in a French classical menu consists of clear soups?

  - a) Hors-d'oeuvre
  - b) Potage
  - c) Poisson
  - d) Entremet

## **SECTION-B**

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

- Q.7** Describe the difference between on-site and off-site catering.

- Q.8 What's the difference between the front-of-house and back-of-house?
  - Q.9 Which equipment would you use to rapidly chill a bottle of wine?
  - Q.10 Explain the role of the 'sorbet' course in a French classical menu.
  - Q.11 Difference between cutlery & crockery.
  - Q.12 Discuss three benefits of pantry.

## **SECTION-C**

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

- Q.13 Summarize few characteristics of commercial catering.

Q.14 Discuss key features of Cafe' outlets.

Q.15 Draw an organizational structure of F & B outlet of 5 star hotel.

Q.16 Write duties & responsibilities of waiter.

Q.17 Discrimination between bar & banquet.

Q.18 Explain the role of linen room in F & B operations.