

- Q.16 Write duties & responsibilities of a “Banquet steward.”
- Q.17 Describe the term “Figure buffet”.
- Q.18 Summarize the term “Record”.
- Q.19 Explain formal buffet.
- Q.20 Explain “Kitchen Stewarding”.
- Q.21 Discuss the recipe of any one dish prepared on Gueridon trolley.
- Q.22 Draw a layout of full-service restaurant.

#### SECTION-D

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

- Q.23 Critically examine the role of decor and furnishing in enhancing customer experience in F & B outlets.
- Q.24 Analyze various factors that influence the choice of menu items for a breakfast buffet.
- Q.25 Write an Essay on “Significance of Record Keeping in Hotel Operations.”

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**4th Sem.**

**Branch : Hotel Management & Catering Technology**  
**Sub. : Food & Beverage Service-IV**

Time : 3 Hrs.

M.M. : 60

#### SECTION-A

**Note: Multiple type Questions. All Questions are compulsory. (6x1=6)**

- Q.1 What is the main objective of a good F&B outlet layout?
- a) Aesthetic appeal
  - b) Efficient workflow
  - c) Maximizing seating capacity
  - d) Minimizing costs
- Q.2 What type of glassware is required for serving wine in a restaurant?
- a) Martini glasses
  - b) Flutes
  - c) Stemmed wine glasses
  - d) Tumblers

- Q.3 What is the primary purpose of a toast during a banquet?
- To serve drinks
  - To honor a person or occasion
  - To single the end of the banquet
  - To initiate service
- Q.4 What is the main advantage of buffet service in function catering?
- Faster service
  - Greater portion control
  - Cost efficiency and variety
  - Enhanced food presentation
- Q.5 What is the primary role of kitchen stewarding?
- Cooking food
  - Cleaning and maintaining kitchen equipment
  - Serving food to guests
  - Handling reservations
- Q.6 What is the primary feature of Gueridon service?
- Self service by guests
  - Food is prepared and served tableside
  - Pre plated food from the kitchen
  - Buffet style service

## SECTION-B

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

- Q.7 What are the key functional and ancillary areas in F&B outlets?
- Q.8 Explain the objective of a good layout for an F&B outlet.
- Q.9 Identify the key duties of a Banquet Manager.
- Q.10 Identify the different types of trolleys used in Gueridon service.
- Q.11 Define “Mise en place” in the context of banquet service.
- Q.12 What are the basic records maintained in kitchen stewarding?

## SECTION-C

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

- Q.13 What is a Buffet?
- Q.14 Identify different types of heavy-duty equipment used in F&B operations.
- Q.15 Explain the organizational structures of a typical Banquet department.