5th Sem./ Hotel Management & Catering Technology
Subject : Food & Beverage Service - V

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 A standard Operating Procedure (SOP) in important because it :

a) Dictates employee dress code

b) Establishes consistent practices for tasks

c) Helps increase food prices

d) Controls customers behavior

Q.2 What is the purpose of a duty roster in food and beverage outlets?

a) To schedule when menus are updated

b) To track staff attendance and shifts

c) To monitor customer preferences

d) To list the weekly specials

Q.3 What is the role of a steward in a food and beverage outlet?

a) Preparing food

b) Washing dishes and maintaining cleanliness

c) Managing the front desk

d) Over seeing wine selections

Q.4 Which of the following is considered the first widely knows cocktail?

a) Martini   b) Old Fashioned

c) Margarita   d) Mojito

Q.5 Which cocktail method involved lightly pressing ingredients like fruit or herbs to release their flavors?

a) Shaking   b) Muddling

c) Stirring   d) Blending

Q.6 What type of cheese is Brie?

a) Hard Cheese   b) Soft Cheese

c) Semi hard Cheese   d) Blue Cheese

Section-B

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

Q.7 Describe the role of a supervisor in a food and beverage outlet?

Q.8 Evaluate the role of technology in enhancing the operational efficiency of food outlets.

Q.9 Define job description.

Q.10 Analyze the role of hierarchy is improving the workflow of a F & B outlet.

Q.11 List the basic parts of a cocktail.

Q.12 List the main ingredients used in cheese production.

Section-C

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

Q.13 What is a SOP?

Q.14 Create a checklist for opening and closing a restaurant.

Q.15 What is the job specification of a waiter?

Q.16 Write duties & responsibilities of a "Restaurant Manager."

Q.17 Define Cocktail.

Q.18 Summarize the difference between a cocktail and a mixed drink.

Q.19 Describe cheese.

Q.20 What is the difference between hard and soft cheese?

Q.21 What is molecular gastronomy?

Q.22 Define genetically modified organisms (GMOs).

Section-D

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

Q.23 Evaluate in impact of customer satisfaction surveys on improving good and beverage services.

Q.24 Summarize garnishing and evaluate the effectiveness of various garnishing techniques in enhancing the aesthetic of cocktails.

Q25 Evaluate the impact of molecular gastronomy on the future of fine dining.