

- Q.21 Write a short note on Vending machine.
- Q.22 Draw a diagram of Specially Restaurant & explain it properly.

SECTION-D

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

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

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1st Sem / Hotel Management & Catering Technology Subject : Food Beverages Service - I

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- 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. (6x1=6)

- Q.7 Describe catering.

- 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. (8x4=32)

- Q.13 Assess few characteristics of hospital catering?
- Q.14 Summarize fee 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 Cutleries and Crockeries used in F & B operations.
- Q.20 Examine various features of Cafe.