

No. of Printed Pages : 4

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Roll No.....

1st Year Annual Pattern (Re-app)

Branch : Hotel Management

Subject: Food & Beverage Service Module-1

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 KOT stands for

- a) Kitchen for trainees
- b) Kitchen order ticket
- c) Both of the above
- d) None of the above

Q.2 What is the size of a cover

- a) 18"x24"
- b) 20"x20"
- c) 18"x18"
- d) 24"x24"

Q.3 Size of B&B plate

- a) 10cm
- b) 20cm
- c) 15cm
- d) 5cm

Q.4 Capacity of beer mug

- a) 15oz
- b) 12oz
- c) 10oz
- d) 16oz

Q.5 A standard cocktail glass is called

- a) Flute
- b) Highball
- c) Old fashion
- d) Martini

- Q.6 Which of the following is bar fraud
a) Over pouring b) Under pouring
c) Overcharge d) All of the above

Section-B

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

- Q.7 Glassware and Silverware.
Q.8 Still room and silver room.
Q.9 A la carte and Table de hote.
Q.10 Bistro and Barista.
Q.11 Coffee shop and QSR.
Q.12 Miseen scene and mise en place.

Section-C

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

- Q.13 What are the ancillary departments of F&B. How do they support in the service of food.
Q.14 List the Linen used in a restaurant and their usage.
Q.15 Draw a neat diagram of
a) Highball glass b) Martini glass
c) Champagne Tulip
Q.16 List the types of cutlery with usage in a restaurant.

- Q.17 What are the attributes of a steward.
Q.18 Name any five special epuiments used in the restaurant and their usage.
Q.19 What is the purpose of a side board?
Q.20 What are fast food outlets. Name four Indian and International fast food outlets.
Q.21 List the different types of Holloware used in a restaurant.

Section-D

Note: Long answer questions. Attempt any Two question out of Three Question. (2x8=16)

- Q.22 Draw an organizational chart of F&B department and explain the duties of F&B Manager.
Q.23 Explain the attributes, attitude and etiquettes of F&B Service staff.
Q.24 What is a cover? Draw a labelled diagram showing the cover layout for a table de hote dinner.