

- Q.21 Discuss the functions of pantry.
- Q.22 What is a gueridon trolley and how it is used in F&B service?

SECTION-D

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

- Q.23 What are the courses in a French classical menu and can you provide examples of each course?
- Q.24 What are the different types of establishments in the catering industry?
- Q.25 Write the duties and responsibilities of restaurant manager and a service captain.

No. of Printed Pages : 4
Roll No.

223913

1st Sem. / Hotel Management & Catering Technology Subject : Food and Beverage Service - I

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 The word 'cover' refers to the
- a) Folded napkin
 - b) Tablecloth overlay
 - c) Placemat for a guest
 - d) Place setting for one guest
- Q.2 Which of the following is an example of a condiment?
- a) Chips
 - b) Butter
 - c) Mustard
 - d) Side salad
- Q.3 BOT stands for
- a) Barmen of Table
 - b) Bottle of Wine
 - c) Bar order ticket
 - d) None of the above

- Q.4 KOT Stands for
 a) kitchen order ticket b) Kitchen for Trainees
 c) Both of the above d) none of the above
- Q.5 Which item of equipment is used to keep food hot on a buffet?
 a) chafing dish
 b) sizzling plate
 c) Gueridon trolley
 d) wooden chopping board
- Q.6 The person who serves alcoholic beverages in a restaurant is called a :
 a) commise de rang b) trancheur
 c) sommelier d) debarrasseur

SECTION-B

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

- Q.7 _____ beverages are usually served in a pub.
- Q.8 "Oeufs," which means "_____ " in French.
- Q.9 A _____ is a large piece of fabric that is used to cover a table in a dining area.

- Q.10 Cutlery refers to the utensils used for eating, such as knives, forks, and spoons. (True/False)
- Q.11 Crumbing is used to decorate table in a restaurant. (True/False)
- Q.12 Sorbet is a refreshing soda water served midway through a banquet. (True/False)

SECTION-C

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

- Q.13 What are different types of F&B service outlets found in hotels?
- Q.14 What are the various functions of banquets in the hospitality industry?
- Q.15 Explain the concept of kitchen stewarding.
- Q.16 Differentiate between Bistro and Brasserie.
- Q.17 What does ODC stand for in the context of F&B service? How it is different from normal catering service.
- Q.18 Write down the concept of specialty restaurants.
- Q.19 What types of linen is used in restaurant?
- Q.20 Differentiate between crockery and cutlery.