Q.1. Classify catering establishments with suitable industry examples under each category.

OR

Explain in detail the co-ordination of Food & Beverage Service department with other departments of hotel.

(10)

Q.2. (a) Draw an organisation chart of F&B department.

(b) Enlist the duties and responsibilities of a Restaurant Manager.

(5+5=10)

Q.3. What are the various types of food service? Discuss.

OR

Sketch the lay-out of a pantry. What are the essential features of a good pantry?

(10)

Q.4. Draw a neat diagram of a Dummy Waiter. Discuss its importance in a restaurant.

(10)

Q.5. Explain the role of Kitchen Stewarding department and list the various jobs performed by it.

OR

Explain the different methods that are used for silver cleaning.

(10)

Q.6. Differentiate between (any two):

(a) A la cart and Table d'hote menu.

(b) Mise-en-scene and Mise-en-place

(c) Continental and English breakfast

(2x5=10)
Q.7. Compile a 04-course menu with cutlery, crockery and glassware required. 

OR

Enlist and discuss the attributes of an ideal waiter.

(10)

Q.8. Write short notes on (any two):
(a) Gueridon service
(b) Banquets
(c) Ecotel
(d) Theme restaurants

(2x5=10)

Q.9. A Give the accompaniments of the following (any five):
(i) Chilled melon  (ii) Asparagus  (iii) Caviar
(iv) Tomato juice  (v) Roast lamb  (vi) Fish orly
(vii) Corn on the Cob

B Give French equivalent for (any five):
(i) Apples  (ii) Table  (iii) Knife
(iv) Egg  (v) Milk  (vi) Spoon
(vi) fork

(5+5=10)

Q.10. A Match the following:
(i) Minestrone  (a) Aluminium
(ii) Pâté de Foie gras  (b) Silver
(iii) EPNS  (c) Italy
(iv) Oyster  (d) Truffles
(v) Polivit  (e) Shellfish

B Fill in the blanks:
(i) The diameter of a full plate is __________.
(ii) The cutlery required for consommé is __________.
(iii) Demitasse is a __________ cup.
(iv) __________ is the rest course in the French classical meals.
(v) Pâté de Foie gras is made from __________ liver.

(5+5=10)