Q.1. (a) Draw classification of catering establishments.  
(b) Explain railway catering.  
(6+4=10)

Q.2. (a) Draw organisation chart of F&B department of a five star hotel.  
(b) Write importance of co-ordination between F&B Service department and kitchen.  
(6+4=10)

Q.3. List and explain ten attributes of a waiter.  
OR  
Explain duties and responsibilities of senior captain.  
(10)

Q.4. Explain any two in details:  
(a) Bar  
(b) Speciality restaurant  
(c) Coffee shop  
(d) Quick service restaurant  
(2x5=10)

Q.5. Draw layout of a pantry and explain in short ten essential equipment used.  
OR  
Draw and explain, with the help of a chart, different types of non-alcoholic beverages along with examples.  
(10)

Q.6. Explain tea production process. List five international brands of tea.  
OR  
List manufacturing process of coffee. Explain three methods of brewing coffee.  
(10)

Q.7. List factors to be kept in mind for selection of;  
(a) Glassware  
(b) Linen  
(5+5=10)
Q.8. Write short notes on (any two):
(a) Vending machines
(b) Types of banquets
(c) Five names of cocoa beverages
(d) Welfare catering

Q.9. Match the following:
(a) Restaurant Manager (i) Couverture
(b) Spoon (ii) Café
(c) Coffee (iii) Commis de rang
(d) Soup (iv) Napperon
(e) Fork (v) Cuillere
(f) Steward (vi) Tasse
(g) Plate (vii) Assiette
(h) Napkin (viii) Fourchette
(i) Cup (ix) Gérant
(j) Cover (x) Potage

Q.10. Fill in the blanks:
(a) Height of chair from ground is __________.
(b) Height of table from ground is __________.
(c) Size of a cover is __________.
(d) The cutlery required for thick soup is __________.
(e) EPNS stands for __________.
(f) The diameter of a quarter plate is __________.
(g) Capacity of a high ball glass is __________.
(h) __________ is open 24 hours a day.
(i) Old age home falls under __________ catering.
(j) __________ linen protects the table surface.