Q.1. Briefly classify catering establishment into different sectors and explain each. (10)

Q.2. Write any ten attributes of food and beverage serving staff. (10)

Q.3. What are the different methods of silver polishing? Explain any four.  
OR  
What are the different methods of table food service? Explain any four methods. (10)

Q.4. What is KOT? Draw the flow of KOT under triplicate checking system. (10)

Q.5. Enlist eleven courses French Classical Menu alongwith one example each.  
OR  
Define the term breakfast. Write the standard courses/meals that are mostly served in English breakfast. (10)

Q.6. Write short notes on any five:  
(a) Dummy waiter  (b) Toasting  (c) Snack bar  
(d) Polivit  (e) Mobile pantry  (f) EPNS  
(g) Goddard’s  (5x2=10)

Q.7. Write the job specification of a restaurant manager.  
OR  
Enlist any 10 rules that are required to be observed while steward waiting at the guest table. (10)
Q.8. Differentiate between any five:
(a) A la carte menu and Table D'hote menu
(b) Supper and Lupper
(c) Silvo and Brasso
(d) Dessert and Entremets
(e) Accompaniments and Garnishes
(f) Flatware and Cutlery
(g) Potage and Soup

(5x2=10)

Q.9. Enlist any five restaurant equipment under each - hollowware, cutlery, glassware and flatware.

(10)

Q.10. Give the accompaniments of the following courses/meals:
(a) Caviar
(b) Spaghetti
(c) Minestrone soup
(d) Roasted duck
(e) Pâté de foie gras
(f) Oyster
(g) Fromage
(h) Ice cream
(i) Consommé brunoise
(j) Banana flambé

(10x1=10)

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