

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2013-2014

COURSE : 5th Semester of 3-year B.Sc.in H&HA (**Specialisation**)
SUBJECT : Food & Beverage Management – III
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Draw a detailed layout of a pantry in a 5-star hotel and also list **ten** equipment used. (10)

Q.2. Explain salient features of centralised and decentralized room service systems.

OR

Draw a sample of a room service log book.

(10)

Q.3. What are main features of a QSR?

OR

Differentiate between QSR and fast food restaurants.

(10)

Q.4. (a) What are the growth drivers of QSR in India?

(b) List **five** key players each of international and Indian QSR.

(5+5=10)

OR

What is butler service? Enlist duties performed by a butler in a five star hotel.

(3+7=10)

Q.5. Discuss salient features of **any one** international cuisine. List its **ten** popular dishes.

(10)

Q.6. Define “meal management”. Compile a “High Tea” Buffet menu for a 100 cover coffee shop in a five star hotel.

(10)

Q.7. What do you understand by the term “Harmonizing the Menu”? Discuss with suitable examples.

(10)

Q.8. Write short notes (**any two**):

- (a) Mini Bar
- (b) Drive-in restaurant
- (c) "Meal Periods" of the day

(2x5=10)

Q.9. Enlist "Mise-en-place" activities for breakfast in the room service department.

(10)

Q.10. Match the following:

- | | |
|------------------|--------------|
| (a) Bruschetta | (i) Japan |
| (b) Tortillas | (ii) U.K. |
| (c) Ratatouille | (iii) Spain |
| (d) Apple pie | (iv) Italy |
| (e) Montou | (v) France |
| (f) Paella | (vi) Vietnam |
| (g) Khao Sai | (vii) Mexico |
| (h) Canh Chua | (viii) China |
| (i) Donburi | (ix) USA |
| (j) Fish & chips | (x) Thailand |

(10x1=10)
