Q.1. Discuss the future of Quick Service Restaurant business in India. (10)

Q.2. List any ten modern pantry equipment. Give specification of each. OR
List ten dishes that can be prepared and served from a five-star hotel pantry, mentioning their accompaniments, crockery and cutlery required for service. (10)

Q.3. “Pantry is an important and integral part of F&B Operations”. Justify. OR
Draw layout of the room service department of a five-star hotel and list twenty items used in the department. (5+5=10)

Q.4. What is the information found in a room service logbook? How is it helpful in smooth functioning of the department? (5+5=10)

Q.5. Discuss salient features of ‘Thai’ cuisine. List any ten popular dishes. OR
Discuss salient features of ‘Spanish’ cuisine. List any ten popular dishes. (5+5=10)

Q.6. Describe Italian ‘meal courses’ with examples in their sequence of service. (10)

Q.7. Discuss what are the important essential components of a feasibility study? (10)
Q.8. Write short notes on (any two):
   (a) Tex-mex cuisine  (b) ‘Operating manual
   (c) Lounge service  (d) Green structure concept

   (2x5=10)

Q.9. What are the essential considerations to be followed while planning a speciality restaurant?

   (10)

Q.10. Fill in the blanks:

   (a) Japanese horseradish used as a condiment and has an extremely strong flavour __________.
   (b) Polenta is a dish from __________.
   (c) Soyabean curd blocks mostly used in Japanese cuisine.
   (d) ‘Sangria’ is the popular drink of ______________.
   (e) __________ cheese is traditionally used to make Tiramisu.
   (f) ‘Haggis’ is the signature dish from __________.
   (g) Britain’s national dish is __________.
   (h) __________ is the term associated with a Chinese kadhai.
   (i) __________ is a seaweed sheet and used as a wrap for sushi.
   (j) Mexican term for breakfast __________.

   (10x1=10)

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