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

(2×5=10)


(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

(10×1=10)

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