Q.1. Answer any five questions:
   (a) Discuss the various courses of French classical menu. Give one example for each.
   (b) Give the hierarchy of food and beverage service department. Show the relevant hierarchy with the help of flow-chart.
   (c) Differentiate between Al a carte and Table d’e hôte menu.
   (d) Give various types of cutlery, crockery, flatware, hollowware and glassware used in standard catering establishments.
   (e) Explain the various types of catering establishments.
   (f) Explain the functions of kitchen stewarding department.
   (g) Explain the different types of menus used in a 5-star hotel.

Q.2. Answer any five questions:
   (i) Write the process of KOT flow with the help of diagram.
   (ii) Differentiate between mise-en-scene and mis-en-place.
   (iii) What are the rules for laying of a table?
   (iv) Give the accompaniments of the following:
        (i) Melon (ii) Smoked Salmon (iii) Roast Turkey
   (v) What are the different forms of service? Explain each type in two to three lines.
   (vi) Explain the co-ordination between Food & Beverage Service and Food Production department.

Q.3. State True or False:
   (a) Water is served from right hand side of the guest.
   (b) American service is pre-plated service.
   (c) Potage is the first course of French classical menu.
   (d) Full plate is a type of cutlery.
   (e) Table d’hôte menu is a fixed menu.
Q.4. Match the following:
(a) Egg (i) Soup
(b) Sorbet (ii) Dummy waiter
(c) A la carte (iii) Parmasene
(d) Cruet set (iv) 24 hours
(e) Mc Donalds (v) Oeuf
(f) Silver service (vi) Rest course
(g) Cheese (vii) Salt and pepper
(h) Coffee shop (viii) Choices of dishes
(i) Potage (ix) Left hand side
(j) Side station (x) Fast food outlet

(10x1=10)

Q.5. Answer in two to three lines (any ten):
(a) Give five types of glasses.
(b) What is menu? Give examples.
(c) What are the different types of linens used in restaurants?
(d) Give the sizes of:
   (i) Full plate (ii) Quarter plate
(e) What are the different types of F&B outlets?
(f) List any five rules for laying a table.
(g) Draw the flow chart of Food & Beverage Service hierarchy in a 5-star hotel.
(h) Differentiate between coffee shop and speciality restaurant.
(i) What are the equipment that you find in a still room?
(j) Name any five types of cutlery used in a fine dining restaurant.
(k) What are accompaniments?

(10x2=20)

Q.6. Fill in the blanks:
(a) Pantry is also called __________ room.
(b) In cyclic menu, the dishes are repeated __________ in a week.
(c) Lobster is a __________.
(d) __________ is also known as service room.
(e) In French, Waiter is known as __________.

(5x1=5)

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