Q.1. Name different types of service. Explain any two types of service in detail.

OR

Define Menu. Explain in detail about Table d’hôte and à la carte.

(10)

Q.2. Discuss essential attributes of Food & Beverage Service personnel.

OR

Write rules to be followed while waiting at the table.

(10)

Q.3. Draw a staff organization chart of Food & Beverage Service department of a 5-star hotel.

(10)

Q.4. Enlist courses of French classical menu. Give two examples for each.

OR

What are different types of breakfast? Explain English breakfast with a sample menu.

(10)

Q.5. (a) Name methods of polishing silver. Explain each in few lines.

(b) Dummy waiter plays a vital role in the functioning of the restaurant. Explain.

(5+5=10)

Q.6. Differentiate between:

(a) Coffee shop and speciality restaurant.

(b) Mise-en-place and Mise-en-scene.

(c) Commercial catering and welfare catering.

(d) Café complet and café simple.

(4x2 ½ =10)
Q.7. Write in details:
(i) Room service
(ii) Function prospectus

Q.8. Give the size/capacity of the following:
(i) Hiball glass
(ii) Champagne saucer
(iii) Serviette
(iv) Coffee cup
(v) Full plate

Q.9. A Give accompaniments of the following:
(i) Tomato juice
(ii) Roast chicken
(iii) Cheese
(iv) Caviar
(v) Pâté de foie gras

B Fill in the blanks:
(i) Size of a fish plate is __________.
(ii) Black coffee is served in __________.
(iii) A cut from the middle of a round fish is ________.
(iv) In French waiter is known as ________.
(v) B.O.T. means ________.

Q.10. Match the following:
(a) Coffee shop
(b) Coffee cup
(c) Preserve
(d) Parmesan
(e) Serviette
(f) Double boiler
(g) K.O.T.
(h) Poisson
(i) Salt
(j) Side board

(i) Marmalade
(ii) Cheese
(iii) 24 hours
(iv) Demi-tasse
(v) Food order
(vi) Fish
(vii) Dummy waiter
(viii) Condiment
(ix) Napkin
(x) Bain-marie

(5x1=5) (5x2=10) (5x1=5) (10x1=10)