Q.1. Explain different types of catering establishments. 

OR

Explain the duties and responsibilities of:
(a) F&B Manager  
(b) Maitre d'hotel  
(c) Chef the rang 
(4+3+3=10)

Q.2. Write short notes on:
(a) Cutlery 
(b) Crockery 
(c) Glassware 
(d) Halloware 
(4x2½ =10)

Q.3. Briefly explain the attributes of a waiter. 

OR

Draw the hierarchy of F&B service department. Give in one line responsibility of each. 
(10)

Q.4. Write a French classical menu and give two examples of each course. 

OR

Explain silver polishing. 
(10)

Q.5. What is cover? Explain:
(a) A la carte cover 
(b) Table d' hote cover 
(10)

(10)
Q.7. Explain:
(a) Nut cracker
(b) Gueridon trolley
(c) Service of oyster
(d) Service of caviar

(4x 2 ½ =10)

Q.8. Draw a neat format of KOT. Explain duplicate KOT method of sales control. 
OR
Describe types of banquets. Give layout of three types of banquet seating.

(10)

Q.9. Match the following:
(a) Flotel (i) Assistant Captain
(b) Banana flambé (ii) Herb
(c) Cheese (iii) Meat dish
(d) Chef de rang (iv) Gueridon service
(e) Basil (v) Thai chilli sauce
(f) Table cloth (vi) Plate
(g) entrée (vii) Fromage
(h) Kulfi (viii) Cruise lines
(i) Nam prik (ix) Indian ice-cream
(j) Piatto (x) Linen

(10x1=10)

Q.10. Fill in the blanks:
(a) Soup plate size is _________ cm.
(b) Main item will be placed at the _________ position in the plate.
(c) The diameter of round table to seat four pax is __________ feet.
(d) ABC is called __________.
(e) Nappe is called __________.
(f) Pre-plate service is called __________.
(g) Size of buffet cloth is __________ inches.
(h) Napkin size is __________.
(i) Ap fork size is _________ cm.
(j) American service is served from __________ side.

(10x1=10)

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