Q.1. Draw the format of KOT. Classify different types of KOTs and briefly explain any five special KOTs.

OR

Enlist any five restaurant equipment under each - hollowware, cutlery, crockery, glassware and flatware.

(10)

Q.2. Classify different types of table service and explain any four briefly.

(10)

Q.3. Differentiate between the following (any five);
(a) Buffet v/s Cafeteria Service;
(b) Finger Buffet v/s Fork Buffet;
(c) Mise-en-place v/s Mise-se-scene;
(d) Dummy waiter v/s Waiter;
(e) Coffee Shop v/s Restaurant;
(f) Carte du jour v/s Plate du jour;
(g) A la carte v/s Table d’hote menu

(5x2=10)

Q.4. Write the job description and job specification of barman OR bartender.

OR

Write any twelve points to be kept in mind while laying the table cover in restaurant.

(10)

Q.5. Draw the organization chart of food production department of a five star hotel.

OR

What are the different types of breakfasts? Indicate each with their layout and service.

(10)
Q.6. Give the accompaniments of the following courses/meals:
   (a) Tomato juice       (b) Water
   (c) Omelets           (d) Grilled herring
   (e) Boiled mutton     (f) Gulls egg
   (g) Caviar           (h) Mulligatawny soup
   (i) Spaghetti bolognaise (j) Consommé Celestine

Q.7. Elucidate different courses of **fourteen Course French Classical Menu** along with **three** menu examples in each course.

Q.8. Write short notes on **any five**:
   (a) Gueridon service   (b) Service gear
   (c) Silverware        (d) Permit room
   (e) QSR               (f) Waiter’s friend
   (g) Banquet

Q.9. What could be the major work oriented attributes of food and beverage serving staff? Enlist **any ten** and explain them briefly.

Q.10. Prepare **two menu cards** that enlist the standard courses/meals of American and Continental breakfast.

   **OR**

   What is meal experience? Explain the different components/factors of meal experience.

*****