Q.1. What are attributes of a good waiter?

OR

List ten duties of a Station Waiter.

(10)

Q.2. (a) What is ‘Sideboard’?
(b) What are the uses of a sideboard?
(c) Draw a neat diagram of sideboard illustrating its functions.

(2+3+5=10)

Q.3. List eleven course French classical menus with one example each.

OR

(a) What do you understand by term ‘MENU’?
(b) What are different types of Menu?

(2+8=10)

Q.4. Briefly write about the development of catering industry during the last century.

OR

List any ten different types of Food & Beverage Service outlets. Explain each in one / two lines.

(10)

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

(10)


(4x2 ½ =10)
Q.7. Draw flow chart of K.O.T. under triplicate checking system. (10)

Q.8. Explain any two of the following:
(a) Banquet
(b) Room service
(c) Still room
(2x5=10)

Q.9. Give accompaniments for:
(a) Melon
(b) Smoked salmon
(c) Caviar
(d) Roast chicken
(e) Spaghetti arrabiata
(5x2=10)

Q.10. Fill in the blanks:
(a) Herring bone is a type of __________.
(b) __________ sauce is served with roast turkey.
(c) Beverage service is done from __________ side.
(d) Café complet stands for ___________.
(e) The size of Fish plate is __________ diameter.
(f) Champagne must be served in __________ glass.
(g) The standard size of restaurant cover is __________ inch x __________ inch.
(h) Chef-de-rang is also known as ___________.
(i) __________ is roe of a sturgeon fish.
(j) __________ catering is an example of subsidized catering.
(10x1=10)

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