Q.1. Draw the hierarchy of F&B brigade of a five star hotel.  

Q.2. Briefly explain the ancillary departments of food and beverage department. OR  
Give the classification of catering establishment.  

Q.3. Describe the various sections of Food & Beverage department in hotels.  

Q.4. Explain in details about the attributes of a good waiter. OR  
Explain the various duties and responsibilities of Food & Beverage Manager in a hotel.  

Q.5. Explain the following (any two):  
(a) Dispense bar  
(b) Still room  
(c) Food pick up area  

Q.6. Classify Non-alcoholic beverages. Briefly explain different specialty tea found around the world.
Q.7. Draw a dummy waiter and list items to be stored in a side station.  

OR

Explain the different methods that are used for silver cleaning.  

(10)

Q.8. Explain the following terms (any five):

(a) QSR  (b) Grill room
(c) EPNS  (d) Syrup
(e) Turkish coffee  (f) Kiosks
(g) Barbeque  (h) Spencer's

(5x2=10)

Q.9. Write the French equivalents of any ten:

(a) Water  (b) Glass
(c) Spoon  (d) Fork
(e) Knife  (f) Plate
(g) Cup  (h) Head waiter
(i) Table cloth  (j) Restaurant Manager
(k) Captain  (l) Tea
(m) Coffee

(10x1=10)

Q.10. Write short notes on any two:

(a) Welfare catering
(b) Vending machines
(c) Railway catering in 21st century

(2x5=10)

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