Q.1. In a tabular form classify catering establishments. Explain restricted market catering in brief. 
OR
What do you understand by welfare catering? Give examples and explain any one in detail. (5+5=10)

Q.2. List the hierarchy of a French and American fine dining restaurant. 
OR
What are the duties and responsibilities of the senior captain? (10)

Q.3. Explain different operating outlets in the F&B Service department of a large hotel. (10)

Q.4. What are the attributes of a good waiter? Explain any ten. 
OR
Justify the significance of interdepartmental co-operation for F&B Service (10)

Q.5. Classify non-alcoholic beverages. Explain different types of cocoa and malted beverages. 
OR
Explain the manufacture of coffee. Write a short note on laced coffee. (7+3=10)

Q.6. Explain different steps involved in the manufacturing of Tea. What are the different types of tea? (7+3=10)

Q.7. Sketch the layout of a pantry. What are the salient features of a good pantry? (6+4=10)

Q.8. Write short notes on (any four):
(a) Cover (b) Mise-en-place (c) A la carte (d) Polivit (e) Baize (f) Dummy waiter (g) Flatware (h) Crockery (4x2 ½ =10)

Q.9. Give the size / capacity of any ten of the following:
(a) Tea cup (b) Hi ball glass (c) Dinner plate (d) Round dining table (e) Snifter (f) Beer goblet (g) Half plate (h) B&B plate (i) Height of the dining table (j) Serviette (k) Parfait glass (l) Collins (m) Old fashioned (n) Martini glass (10x1=10)

Q.10. List the French equivalent of any five:
A
(a) Spoon (b) Knife (c) Carver (d) Black coffee (e) Glass (f) Plate (g) Lounge waiter (h) Fork (i) Floor waiter (j) Barker (5x1=5)

B
Match the following:
(a) Coffee (i) Couverture (b) Steward (ii) Café (c) Plate (iii) Commis de rang (d) Cover (iv) Assiette (e) Milk (v) Lait (f) Water (vi) L’eau (5x1=5)

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