

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR - 2013-2014

COURSE : Craftmanship Certificate Course in
Food & Beverage Service
SUBJECT : Food Service
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Name different types of service. Explain **any two** types of service in detail.
OR
Define Menu. Explain in detail about Table d'hôte and à la carte. (10)
- Q.2. Discuss essential attributes of Food & Beverage Service personnel.
OR
Write rules to be followed while waiting at the table. (10)
- Q.3. Draw a staff organization chart of Food & Beverage Service department of a 5-star hotel. (10)
- Q.4. Enlist courses of French classical menu. Give **two** examples for each.
OR
What are different types of breakfast? Explain English breakfast with a sample menu. (10)
- Q.5. (a) Name methods of polishing silver. Explain each in few lines.
(b) Dummy waiter plays a vital role in the functioning of the restaurant. Explain. (5+5=10)
- Q.6. Differentiate between:
(a) Coffee shop and speciality restaurant.
(b) Mise-en-place and Mise-en-scene.
(c) Commercial catering and welfare catering.
(d) Café complet and café simple. (4x2 ½ =10)

Q.7. Write in details:

- (i) Room service
- (ii) Function prospectus

(5+5=10)

Q.8. Give the size/capacity of the following:

- (i) Hiball glass
- (ii) Champagne saucer
- (iii) Serviette
- (iv) Coffee cup
- (v) Full plate

(5x1=5)

Q.9. **A** Give accompaniments of the following:

- (i) Tomato juice
- (ii) Roast chicken
- (iii) Cheese
- (iv) Caviar
- (v) Pâté de foie gras

(5x2=10)

B Fill in the blanks:

- (i) Size of a fish plate is _____.
- (ii) Black coffee is served in _____.
- (iii) A cut from the middle of a round fish is _____.
- (iv) In French waiter is known as _____.
- (v) B.O.T. means _____.

(5x1=5)

Q.10. Match the following:

- | | |
|-------------------|--------------------|
| (a) Coffee shop | (i) Marmalade |
| (b) Coffee cup | (ii) Cheese |
| (c) Preserve | (iii) 24 hours |
| (d) Parmesan | (iv) Demi-tasse |
| (e) Serviette | (v) Food order |
| (f) Double boiler | (vi) Fish |
| (g) K.O.T. | (vii) Dummy waiter |
| (h) Poisson | (viii) Condiment |
| (i) Salt | (ix) Napkin |
| (j) Side board | (x) Bain-marie |

(10x1=10)
