

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

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 **ten** special equipment used in a first class restaurant and indicate their use. (10x1=10)

OR

Classify profit and non-profit oriented catering establishments and explain. (10)

Q.2. Write **ten** important points of laying a table d'hote cover.

OR

Mise-en-place is most important for any F&B outlet. How will you go about it? Explain. (10)

Q.3. Distinguish between English breakfast and Continental breakfast. Make a diagram of standard English breakfast cover layout.

OR

Make a specimen of door knob card. (10)

Q.4. Give correct accompaniments for the following dishes:

- | | |
|---------------------|-----------------------|
| (a) Minestrone soup | (b) Boiled fresh beef |
| (c) Grapefruit half | (d) Omelette |
| (e) Smoked salmon | (f) Fish meuniere |
| (g) Grilled lobster | (h) Corn on the cob |
| (i) Caviar | (j) Roast pork |

(10x1=10)

Q.5. List **ten** brand names of cigar.

(10x1=10)

Q.6. Give details of settling guest bill in a restaurant.

OR

Make a diagram of room service tray set up for serving continental breakfast in a single occupied room.

(10)

Q.7. Write the advantages and disadvantages of buffet service for breakfast.

(10)

Q.8. Write French equivalent:

- | | |
|-----------------|------------------|
| (a) Large plate | (b) Bread roll |
| (c) Soup spoon | (d) Jam pot |
| (e) Fish fork | (f) Water |
| (g) Milk | (h) Fruit basket |
| (i) Tea | (j) Butter |

(10x1=10)

Q.9. What is banquet? Prepare a format of banquet booking form.

(2+8=10)

OR

Prepare organizational hierarchy of banquet section of a five star hotel having 1000 capacity.

(10)

Q.10. Fill in the blanks:

- Silver service is done through _____.
- Beverages are served through _____.
- Mise-en-scene means _____.
- Café complete is known as _____.
- Dumb waiter _____.
- Maître d'hotel is _____.
- Napperon means _____.
- Menu is otherwise known as _____.
- The standard size of cover is _____.
- Baize is known as _____.

(10x1=10)
