

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

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

(10)

Q.3. What are attributes of a good waiter?

OR

List **ten** duties of a Station Waiter.

(10)

Q.4. (a) What is 'Sideboard'?

(b) What are the uses of a sideboard?

(c) Draw a neat diagram of sideboard illustrating its items and their functions.

(2+3+5=10)

Q.5. Explain **four** different methods of cleaning silver.

(4x2 ½ =10)

Q.6. List **eleven** course French classical menu with **one example** each.

(10)

OR

(a) What do you understand by term 'MENU'?

(b) What are different types of Menu?

(2+8=10)

Q.7. Explain **any two** of the following:

- (a) Banquet
- (b) Room service
- (c) Still room

(2x5=10)

Q.8. Draw flow chart of K.O.T. under triplicate checking system.

(10)

Q.9. 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)

Q.10. Give accompaniments for:

- (a) Melon
- (b) Smoked salmon
- (c) Caviar
- (d) Roast chicken
- (e) Spaghetti arrabiata

(5x2=10)
