

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2017-2018**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Enlist **two** F&B service equipment each from the following categories:

- (i) Holloware (ii) Crockery (iii) Cutlery  
(iv) Glassware (v) Special equipment

(5x2=10)

**OR**

Define pantry. List **five** heavy equipment used in pantry with their use.

(10)

Q.2. List the different types of F&B outlets and describe each in 2-3 lines.

(10)

**OR**

Explain the following:

- (a) Coffee shop  
(b) Silver service, its advantages and dis-advantages

(5+5=10)

Q.3. Define menu. Give **five** differences between À la carte and table d'hôte

**OR**

Define breakfast. Elaborate the courses of full English breakfast alongwith the list of equipment for cover set up.

(10)

Q.4. Enlist **thirteen** French classical menu alongwith one example of each course.

(10)

**OR**

Explain the following terms (**50 words**):

- (a) Mise-en-place  
(b) Mise-en-scene

(5+5=10)

Q.5. Give accompaniments of following (**any two**):

- (a) Roast chicken (b) Smoked salmon  
(c) Chilled melon (d) Caviar

(2x5=10)

Q.6. Draw **five** different seating plans/table plans used in banquets. (10)

Q.7. Give dimension/capacity of the following equipment:  
 (a) Square table – 2 cover (b) Full plate  
 (c) Quarter plate (d) Hi-ball glass (4x2 ½ =10)

Q.8. Expand the following:  
 (a) QSR (b) KOT (c) KST (d) FP (e) A V system (5x2=10)

Q.9. State True or False:  
 (a) Water jug is an example of holloware.  
 (b) Pre-plated food items are served from R.H.S.  
 (c) Coffee shop is opened for only lunch and dinner  
 (d) Round trays are termed as 'Salvers'.  
 (e) The capacity of Hi-ball glass is 5 fl. Oz.  
 (f) American service is a form of 'self-service'.  
 (g) Table d'hôte menu is a 'fixed priced' menu.  
 (h) Kitchen stewarding refers to a place where tea, coffee and sandwiches are prepared.  
 (i) Hospital catering is an example of welfare catering.  
 (j) Caviar is an example of 'Rôti' course. (10x1=10)

Q.10. Fill in the blanks:  
 (a) The French term for side board is \_\_\_\_\_ (etagere/Garcon).  
 (b) The food pick-up area is termed as \_\_\_\_\_ (hot case/hot plate).  
 (c) \_\_\_\_\_ is a term in French used to refer 'to keep things at right place'.  
 (d) 'Menu of the day' is termed as \_\_\_\_\_ (plat du four/Carte dufour).  
 (e) \_\_\_\_\_ are served during 'sorbet' course (smoked salmon/Russian cigars).  
 (f) The standard size of the slip cloth is \_\_\_\_\_ (20"x20"/1-meter x 1 meter).  
 (g) IRD stands for \_\_\_\_\_ (in-room dining/In-restaurant dinner).  
 (h) \_\_\_\_\_ is done before the start of the service (De-briefing/briefing).  
 (i) Worcestershire sauce is an accompaniment of \_\_\_\_\_ (tomato juice/orange juice).  
 (j) The size of a half plate is \_\_\_\_\_ (10" / 8"). (10x1=10)

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