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			As Abanque (N'E) associates End Experient
Rol	<i>l No.</i> :	:	····
Inv	igilato	or's Signature :	•••••
		CS/BHM CT/SEM-1/HM-1	02/2011-12
		2011	
		FOOD & BEVERAGE SERVICE	- I
Time Allotted: 3 Hours			Gull Marks : 70
		The figures in the margin indicate full ma	rks.
Ca	andid	lates are required to give their answers in the as far as practicable.	
		GROUP - A (Objective Type Questions)	
1.	Fill	in the blanks for any <i>ten</i> of the following:	10 × 1 = 10
	i)	Side board is also known as	
	ii)	Maitre D Hotel is also known as	
	iii)	Trancheur is French term for	
	iv)	is the French term for Statio	n Waiter.
	v)	is the term for thick soft placed on the table.	cloth material
	vi)	House Bar situated in near	
	vii)	EPNS stands for	

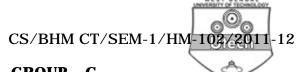
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CS/BHM CT/SEM-1/HM-102/2011-12 viii) Water glass should be placed at the tip of the Cafè is continental breakfast with coffee as ix) beverage. Coffee shop is open for x) Size of breakfast napkin is x xi) xii) Size of dessert plate is **GROUP - B** (Short Answer Type Questions) Write short notes on any three of the following. $3 \times 5 = 15$ 2. Coffee shop 3. Grill room / rotisserie **Assisted service** 4. 5. Hot plate / food pick up counter 6. Snack bar Specialized service 7. 8. Discotheque

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9.



GROUP - C

(Long Answer Type Questions)

Answer any three of the following. $3 \times 15 = 45$

- 10. Draw the organization structure of food and beverage service department. State the duties and responsibilities of food and beverage manager.
- 11. Name various food and beverage outlets in a five star hotel and explain them individually.
- 12. Assuming you are interviewing food and beverage service personnel for your hotel, list the qualities and attributes, you are seeking in your candidates and why.
- 13. Mise en place is an essential part of the restaurant operation in any food and beverage outlet in about 200 words. Describe the Mise en place in a busy city restaurant prior to lunch.
- 14. What are the different various sectors in catering industry? Explain welfare sector in detail.
- 15. Do a comparative analysis (in the form of a chart) of various types of table service. How are Russian and English services similar different?
- 16. List any ten glass wares with its capacity. What is a china ware with any five from the list and its standard sizes?