

- Q.17 Define the terms “Cutlery”, “Crockery,” and “glassware” used in F&B service.
- Q.18 Outline the function of linen room in Restaurant operations.
- Q.19 List 10 glassware used in bar operations.
- Q.20 Analyze various features of Coffee Shop.
- Q.21 Write a short note on Vending machine.
- Q.22 Draw a diagram of Sideboard & explain it properly.

#### SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Explain inter departmental coordination of F & B department with other departments of the 5-Star hotel.
- Q.24 Discuss 16 course French Classical menu? Explain each course with example.
- Q.25 List various equipment's used in food and beverage operations.

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#### Sem. 1st/ Hotel Management & Catering Technology Subject : Food & Beverage Service-I

Time : 3 Hrs.

M.M. : 60

#### SECTION-A

**Note:** Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which type of F&B operation typically serves quick meals and snacks in a casual setting?
- Fine Dining Restaurant.
  - Buffet Restaurant
  - Fast Food Outlet
  - Room Service
- Q.2 Which type of catering industry primarily focuses on providing food services for hospitals, schools, and prisons?
- Institutional catering
  - Event catering
  - Industrial catering
  - Restaurant catering

- Q.3 What is the primary responsibility of a dishwasher in the F & B department?
- Taking guest orders
  - Cleaning kitchen equipment and utensils
  - Serving food to guests
  - Managing restaurant reservations
- Q.4 Which type of food service area typically offers a limited menu of high-quality dishes at premium prices?
- Speciality restaurant
  - Coffee shop
  - Cafeteria
  - Grill Room
- Q.5 “Which ancillary department is responsible for managing the inventory of uniforms for F & B staff?”
- Pantry
  - Food pickup area
  - Store
  - Linen room
- Q.6 Which equipment is used for eating fish, typically with a wide, flat design?
- Cheese knife
  - Fish fork
  - Steak knife
  - Tablespoon

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## SECTION-B

- Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)
- Q.7 Describe the difference between on-site and off-site catering.
- Q.8 What's the difference between the front-of-house and back-of-house?
- Q.9 Which equipment would you use to rapidly chill a bottle of wine?
- Q.10 Explain the role of the 'Sorbet' course in a French classical menu.
- Q.11 Difference between cutlery & crockery.
- Q.12 Discuss three benefits of pantry.

## SECTION-C

- Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)
- Q.13 Review few characteristics of Institutional catering?
- Q.14 Debate key features of full-service outlets.
- Q.15 Draw an organizational structure of F & B outlet of 3-Star hotel.
- Q.16 Write duties & responsibilities of Bus Boy.

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