

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Compare the importance of decor versus functionality when designing a high-end restaurant.
- Q.24 Evaluate the importance of maintaining hygiene standards in kitchen stewarding.
- Q.25 Discuss the advantages and disadvantages of Gueridon Service.

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4th Semester/ Hotel Management & Catering Technology Subject : Food & Beverage Service-IV

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 Which of the following is considered silverware in a restaurant?
- a) Forks and spoons b) Glasses
c) Napkins d) Menu cards
- Q2 What is the origin of the word "banquet"?
- a) Latin b) Italian
c) French d) Greek
- Q3 In a cold buffet, which item is likely to be featured?
- a) Grilled meats b) Salads
c) Hot soups d) Warm pastries
- Q4 Which of the following buffet types requires the least amount of cutlery?
- a) Sit-down buffet b) Fork buffet
c) Finger buffet d) Cold

- Q5 Which of the following types of trolleys is commonly used in Gueridon service?
- a) Dessert trolley b) Beverage trolley
c) Flambé trolley d) Utility trolley
- Q6 Which of the following actions helps a kitchen steward ensure efficient cleaning?
- a) Delaying cleaning until the end of service
b) Cleaning and sanitizing continuously throughout the service
c) Allowing utensils to pile up
d) Ignoring broken equipment

SECTION-B

- Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)
- Q.7 List key stakeholders involved in the planning process of an F&B outlet & why they are involved.
- Q.8 What are ancillary areas in an F&B outlet?
- Q.9 Differentiate between Mise en place and Mise en scene.
- Q10 What are the basic ingredients used in Gueridon service?
- Q.11 Identify the steps involved in the traditional toast procedure.
- Q.12 Explain Inventory.

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SECTION-C

- Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)
- Q.13 Inspect five limitations of Menu planning.
- Q.14 How many cutleries and crockery are required for a 50-cover restaurant?
- Q.15 List two common types of table arrangements used in banquets.
- Q.16 Define "sequence of food" in a buffet setting.
- Q.17 What is a cold buffet?
- Q.18 Why is Gueridon service considered a high-end form of service?
- Q.19 Discuss general considerations for operating a Gueridon trolley?
- Q.20 List two key responsibilities of a kitchen steward.
- Q.21 What is the primary purpose of record-keeping in kitchen stewarding?
- Q.22 What are the basic components of a menu?

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