

**5th Sem / Hotel Management & Catering Technology**

**Subject : Food & Beverage Service - V**

Time : 3 Hrs.

M.M. : 60

**SECTION-A**

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

Q.1 What is the key function of SOPs in food and beverage operations?

- a) Reduce marketing costs
- b) Improve aesthetic appeal
- c) Ensure consistency and quality
- d) Enhance decor

Q.2 Which of the following is a method to monitor outlet performance?

- a) Food plating
- b) Guest surveys
- c) Employee gossip
- d) Social media trends

Q.3 Which of the following is an example of a supervisory role?

- a) Captain
- b) Commis II
- c) Steward
- d) Kitchen helper

- Q.4 What is the use of a duty roster?
- a) For food plating      b) For drink mixing  
 c) For staff scheduling    d) For customer billing
- Q.5 Who is credited with coining the term “cocktail”?
- a) Jerry Thomas            b) Escoffier  
 c) Marco Polo                d) Charles Darwin
- Q.6 Cheddar cheese originates from:
- a) USA                            b) England  
 c) France                        d) Switzerland

### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 SOP stands for \_\_\_\_\_
- Q.8 \_\_\_\_\_ helps in minimizing wastage.
- Q.9 A \_\_\_\_\_ prevents overlapping shifts.
- Q.10 The term \_\_\_\_\_ means served over ice.
- Q.11 Brie is a type of \_\_\_\_\_ cheese
- Q.12 \_\_\_\_\_ gastronomy blends science and cooking.

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### SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Why is scheduling important.
- Q.14 Name any two supervisory skills.
- Q.15 What is garnishing in cocktails?
- Q.16 What is the use of a muddler?
- Q.17 How is cheese served at a buffet?
- Q.18 What is rennet used for?
- Q.19 Name two vegan milk alternatives.
- Q.20 What are GM foods?
- Q.21 List four key responsibilities of a bartender.
- Q.22 Mention any two mixing methods & explain it briefly.

### SECTION-D

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

- Q.23 Describe the major responsibilities of a food and beverage outlet manager.
- Q.24 Create a themed cocktail menu for a rooftop lounge, including recipe names and ingredients.
- Q.25 Explain the emerging trends shaping the modern food and beverage industry.

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