

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

COURSE : Diploma in Food & Beverage Service
SUBJECT : F & B Service Part - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Classify catering establishments with suitable industry examples under each category.

OR

Explain in detail the co-ordination of Food & Beverage Service department with other departments of hotel.

(10)

Q.2. (a) Draw an organisation chart of F&B department.
(b) Enlist the duties and responsibilities of a Restaurant Manager.

(5+5=10)

Q.3. What are the various types of food service? Discuss.

OR

Sketch the lay-out of a pantry. What are the essential features of a good pantry?

(10)

Q.4. Draw a neat diagram of a Dummy Waiter. Discuss its importance in a restaurant.

(10)

Q.5. Explain the role of Kitchen Stewarding department and list the various jobs performed by it.

OR

Explain the different methods that are used for silver cleaning.

(10)

Q.6. Differentiate between (**any two**):

- (a) A la cart and Table d'hote menu.
- (b) Mise-en-scene and Mise-en-place
- (c) Continental and English breakfast

(2x5=10)

Q.7. Compile a 04-course menu with cutlery, crockery and glassware required.

OR

Enlist and discuss the attributes of an ideal waiter.

(10)

Q.8. Write short notes on (**any two**):

- (a) Gueridon service
- (b) Banquets
- (c) Ecotel
- (d) Theme restaurants

(2x5=10)

Q.9. **A** Give the accompaniments of the following (**any five**):

- | | | |
|-----------------------|----------------|----------------|
| (i) Chilled melon | (ii) Asparagus | (iii) Caviar |
| (iv) Tomato juice | (v) Roast lamb | (vi) Fish orly |
| (vii) Corn on the Cob | | |

B Give French equivalent for (**any five**):

- | | | |
|------------|------------|-------------|
| (i) Apples | (ii) Table | (iii) Knife |
| (iv) Egg | (v) Milk | (vi) Spoon |
| (vi) fork | | |

(5+5=10)

Q.10. **A** Match the following:

- | | |
|------------------------|---------------|
| (i) Minestrone | (a) Aluminium |
| (ii) Pâté de Foie gras | (b) Silver |
| (iii) EPNS | (c) Italy |
| (iv) Oyster | (d) Truffles |
| (v) Polivit | (e) Shellfish |

B Fill in the blanks:

- (i) The diameter of a full plate is _____.
- (ii) The cutlery required for consommé is _____.
- (iii) Demitasse is a _____ cup.
- (iv) _____ is the rest course in the French classical meals.
- (v) Pâté de Foie gras is made from _____ liver.

(5+5=10)
