

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

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. Answer **any five** questions:

- (a) Discuss the various courses of French classical menu. Give one example for each.
- (b) Give the hierarchy of food and beverage service department. Show the relevant hierarchy with the help of flow-chart.
- (c) Differentiate between *À la carte* and *Table d'hôte* menu.
- (d) Give various types of cutlery, crockery, flatware, hollowware and glassware used in standard catering establishments.
- (e) Explain the various types of catering establishments.
- (f) Explain the functions of kitchen stewarding department.
- (g) Explain the different types of menus used in a 5-star hotel.

(5x7=35)

Q.2. Answer **any five** questions:

- (i) Write the process of KOT flow with the help of diagram.
- (ii) Differentiate between *mise-en-scene* and *mis-en-place*.
- (iii) What are the rules for laying of a table?
- (iv) Give the accompaniments of the following:
 - (i) Melon
 - (ii) Smoked Salmon
 - (iii) Roast Turkey
- (v) What are the different forms of service? Explain each type in two to three lines.
- (vi) Explain the co-ordination between Food & Beverage Service and Food Production department.

(5x5=25)

Q.3. State True or False:

- (a) Water is served from right hand side of the guest.
- (b) American service is pre-plated service.
- (c) Potage is the first course of French classical menu.
- (d) Full plate is a type of cutlery.
- (e) *Table d'hôte* menu is a fixed menu.

(5x1=5)

Q.4. Match the following:

- | | |
|--------------------|--------------------------|
| (a) Egg | (i) Soup |
| (b) Sorbet | (ii) Dummy waiter |
| (c) A la carte | (iii) Parmasene |
| (d) Cruet set | (iv) 24 hours |
| (e) Mc Donalds | (v) Oeuf |
| (f) Silver service | (vi) Rest course |
| (g) Cheese | (vii) Salt and pepper |
| (h) Coffee shop | (viii) Choices of dishes |
| (i) Potage | (ix) Left hand side |
| (j) Side station | (x) Fast food outlet |

(10x1=10)

Q.5. Answer in **two to three** lines (**any ten**):

- Give **five** types of glasses.
- What is menu? Give examples.
- What are the different types of linens used in restaurants?
- Give the sizes of:
 - Full plate
 - Quarter plate
- What are the different types of F&B outlets?
- List **any five** rules for laying a table.
- Draw the flow chart of Food & Beverage Service hierarchy in a 5-star hotel.
- Differentiate between coffee shop and speciality restaurant.
- What are the equipment that you find in a still room?
- Name **any five** types of cutlery used in a fine dining restaurant.
- What are accompaniments?

(10x2=20)

Q.6. Fill in the blanks:

- Pantry is also called _____ room.
- In cyclic menu, the dishes are repeated _____ in a week.
- Lobster is a _____.
- _____ is also known as service room.
- In French, Waiter is known as _____.

(5x1=5)
