

ROLL No.....

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

COURSE : Craftsmanship Certificate Course in  
Food & Beverage Service  
SUBJECT : Food Service  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. Explain different types of catering establishments. (10)

**OR**

Explain the duties and responsibilities of :

(a) F&B Manager (b) Maitre d'hotel (c) Chef the rang  
(4+3+3=10)

Q.2. Write short notes on:  
(a) Cutlery (b) Crockery (c) Glassware (d) Halloware  
(4x2 ½ =10)

Q.3. Briefly explain the attributes of a waiter.  
**OR**  
Draw the hierarchy of F&B service department. Give in **one line** responsibility of each. (10)

Q.4. Write a French classical menu and give two examples of each course.  
**OR**  
Explain silver polishing. (10)

Q.5. What is cover? Explain:  
(a) A la carte cover  
(b) Table d' hote cover (10)

Q.6. Explain types of breakfast. (10)

Q.7. Explain:

- (a) Nut cracker
- (b) Gueridon trolley
- (c) Service of oyster
- (d) Service of caviar

(4x 2 ½ =10)

Q.8. Draw a neat format of KOT. Explain duplicate KOT method of sales control.

**OR**

Describe types of banquets. Give layout of three types of banquet seating.

(10)

Q.9. Match the following:

- |                   |                       |
|-------------------|-----------------------|
| (a) Flotel        | (i) Assistant Captain |
| (b) Banana flambé | (ii) Herb             |
| (c) Cheese        | (iii) Meat dish       |
| (d) Chef de rang  | (iv) Gueridon service |
| (e) Basil         | (v) Thai chilli sauce |
| (f) Table cloth   | (vi) Plate            |
| (g) entrée        | (vii) Fromage         |
| (h) Kulfi         | (viii) Cruise lines   |
| (i) Nam prik      | (ix) Indian ice-cream |
| (j) Piatto        | (x) Linen             |

(10x1=10)

Q.10. Fill in the blanks:

- (a) Soup plate size is \_\_\_\_\_ cm.
- (b) Main item will be placed at the \_\_\_\_\_ position in the plate.
- (c) The diameter of round table to seat four pax is \_\_\_\_\_ feet.
- (d) ABC is called \_\_\_\_\_.
- (e) Nappe is called \_\_\_\_\_.
- (f) Pre-plate service is called \_\_\_\_\_.
- (g) Size of buffet cloth is \_\_\_\_\_ inches.
- (h) Napkin size is \_\_\_\_\_.
- (i) Ap fork size is \_\_\_\_\_ cm.
- (j) American service is served from \_\_\_\_\_ side.

(10x1=10)

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