

ROLL No.....

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

COURSE : Craftmanship 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. Draw the format of KOT. Classify different types of KOTs and briefly explain **any five** special KOTs.

**OR**

Enlist **any five** restaurant equipment under each - hollowware, cutlery, crockery, glassware and flatware.

(10)

Q.2. Classify different types of table service and explain **any four** briefly.

(10)

Q.3. Differentiate between the following (**any five**);

- (a) Buffet v/s Cafeteria Service;
- (b) Finger Buffet v/s Fork Buffet;
- (c) Mise-en-place v/s Mise-se-scene;
- (d) Dummy waiter v/s Waiter;
- (e) Coffee Shop v/s Restaurant;
- (f) Carte du jour v/s Plate du jour;
- (g) A la carte v/s Table d'hote menu

(5x2=10)

Q.4. Write the job description and job specification of barman OR bartender.

**OR**

Write **any twelve** points to be kept in mind while laying the table cover in restaurant.

(10)

Q.5. Draw the organization chart of food production department of a five star hotel.

**OR**

What are the different types of breakfasts? Indicate each with their layout and service.

(10)

Q.6. Give the accompaniments of the following courses/meals:

- |                          |                        |
|--------------------------|------------------------|
| (a) Tomato juice         | (b) Water              |
| (c) Omelets              | (d) Grilled herring    |
| (e) Boiled mutton        | (f) Gulls egg          |
| (g) Caviar               | (h) Mulligatawny soup  |
| (i) Spaghetti bolognaise | (j) Consommé Celestine |

(10x1=10)

Q.7. Elucidate different courses of **fourteen Course French Classical Menu** along with **three** menu examples in each course.

(10)

Q.8. Write short notes on **any five**:

- |                      |                     |
|----------------------|---------------------|
| (a) Gueridon service | (b) Service gear    |
| (c) Silverware       | (d) Permit room     |
| (e) QSR              | (f) Waiter's friend |
| (g) Banquet          |                     |

(5x2=10)

Q.9. What could be the major work oriented attributes of food and beverage serving staff? Enlist **any ten** and explain them briefly.

(10)

Q.10. Prepare **two menu cards** that enlist the standard courses/meals of American and Continental breakfast.

**OR**

What is meal experience? Explain the different components/factors of meal experience.

(10)

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