

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

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. Draw classification chart of catering establishment and explain welfare catering in detail. (10)

OR

Explain **any two** in detail:

- (a) Adventure tourism
- (b) Industrial catering
- (c) Theme restaurant

(2x5=10)

Q.2. Explain the importance of inter-departmental co-ordination, with examples of Food & Beverage Service department and kitchen. (10)

Q.3. List and explain use of **any ten** special equipment used in restaurants.

OR

List and describe **ten** common table sauces used in restaurants.

(10)

Q.4. Draw and explain **any one** of the equipment in details.

- (a) Side board
- (b) Dish washing machine

(10)

Q.5. Explain the linen exchange process. List **five** types of linen commonly used in restaurants. (10)

Q.6. Define and write the steps involved in mise-en-place and mise-en-scene. (10)

Q.7. Explain any two forms of service in detail. (10)

Q.8. Differentiate between a la carte and table d'hôte menu. (10)

Q.9. Explain the following silver cleaning methods (**any two**):
(a) Polivit method
(b) Plate polish method
(c) Burnishing method (2x5=10)

Q.10. Explain **eleven courses** of French classical menu. (10)
