

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

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. Mention all the duties of a Food & Beverage Manager. (10)

Q.2. What are the various types of breakfasts? Explain each in detail. List the cover items and requirement for continental breakfast. (10)

Q.3. Explain in detail **any five** types of food service. (5x2=10)

OR

What are the functions of kitchen stewarding department? Mention **any five** heavy duty equipment used in F&B department. (5+5=10)

Q.4. Differentiate between the following (**any two**):
(a) A la carte menu and table d'hôte menu
(b) Silver service and pre-plated service
(c) Mis-en-scene and mis-en-place (2x5=10)

Q.5. Define the following with suitable examples to support your answer:
(a) Institutional catering (b) Room service
(c) Glassware (d) Hors d'oeuvres
(e) E.P.N.S. (5x2=10)

Q.6. Compile a 03 course French menu with cutlery, crockery and glassware equipment. Draw the complete cover layout.

OR

What is the role of a Restaurant Pantry? What the common equipment found in a pantry? (10)

Q.7. Explain the use of following special equipment:

- (a) Bain-marie
- (b) Wine bottle opener
- (c) Plate warmer
- (d) Nut cracker
- (e) Microwave oven

(5x2=10)

OR

Explain in detail the various types of catering establishments.

(10)

Q.8. List the basic etiquettes for restaurant staff.

OR

Draw a neat diagram of side board and label it.

(10)

Q.9. Give size/capacity of the following and also draw the diagram of each:

- (a) Rolly Polly
- (b) Beer Goblet
- (c) Quarter Plate
- (d) Tom Collins
- (e) Serviette

(5x2=10)

Q.10. Fill in the blanks:

- (a) _____ is a fixed menu.
- (b) In French, a knife is known as _____.
- (c) Silver service is done from _____ side of the guest.
- (d) In a restaurant food order is written on a _____.
- (e) A demitasse is also known as _____.
- (f) _____ is added to make the glass crystal clear.
- (g) _____ is the second course of the eleven course French classical menu.
- (h) The diameter of a half plate is _____ inches.
- (i) Cruet set comprised of salt and _____.
- (j) Side station is also called as _____.

(10x1=10)
