

F-4,
V-74

BTH-108 Food & Beverage Service - I

T74/V74/BHM205/BTH108/EE/20120523

Time : Three Hours

Marks : 80

Instructions for the candidates :

- 1) All questions are **compulsory**.
- 2) Draw suitable diagrams and sketches wherever necessary.
- 3) Assume suitable data if necessary.
- 4) Figures to the right indicate full marks.

1. Answer **any eight** of the following questions in about 25 to 30 words each. 16

- a) Explain a motel.
- b) Explain a continental plan.
- c) Write a note on chef poissonier.
- d) Write a note on coffee shop.
- e) Explain a grillroom.
- f) What is a dance bar?
- g) Write about the 'Taj Group of hotels'.
- h) What is a cocktail shaker?
- i) Explain marine catering.
- j) What is a Kiosk?
- k) Mention the size of a serviette.
- l) What are placemats?

2. Answer **any four** of the following questions in about 40 to 45 words each. 12

- a) Explain the grooming of a waitress.
- b) Explain fast food and take away services.
- c) Explain the following terms :
 - i) Dummy waiter
 - ii) Brunch
 - iii) Plat du jour
- d) Explain the duties and responsibilities of a sous chef.
- e) Explain menu engineering.
- f) Write a note on the ambience and mood of a restaurant.

3. Answer **any four** of the following questions in about 40 to 45 words each. 12
- Write a short note on the 'Leela Group of hotels'.
 - Explain hospital catering.
 - Explain the different types of banquets.
 - What is a burnishing machine? Explain its working.
 - Explain the elements of a dishwashing machine.
 - Explain the points to be observed before the guest arrives in the restaurant.
4. Answer **any two** of the following questions in about 80 to 90 words each. 12
- Mention the objectives of the kitchen stewarding department.
 - Draw the formats of a maintenance book/slip, indent book and guest reservation register.
 - Explain the sideboards used in the restaurant. Explain the factors on which the actual layout of the sideboard depends.
5. Answer **any two** of the following questions in about 80 to 90 words each. 12
- Explain the do's and don'ts regarding table setup.
 - What is table linen? Explain the different items which are included in table linen.
 - Explain English breakfast, American breakfast and continental breakfast along with examples.
6. Answer **any two** of the following questions in about 100 to 120 words each. 16
- Draw the restaurant sales summary sheet and the kitchen consumption sheet.
 - Explain the attributes of food and beverage service personnel.
 - Explain the French classical menu alongwith examples.