Q.1. Briefly explain the various sectors of Food & Beverage Operations. 
OR
Explain the various types of Restaurant and their characteristics.  
(10)

Q.2. Draw the staff organization structure of food and beverage department of a 5-star hotel.  
OR
Describe the various sections of Food & Beverage Department in hotels.  
(10)

Q.3. Draw a neat diagram of any five types of glassware, with their names, capacity and use. 
OR
Draw a neat sketch of Dummy Waiter and its uses in restaurant.  
(10)

Q.4. Explain the various duties and responsibilities of Food & Beverage Manager in the hotel. 
OR
Describe the various jobs performed by a Steward in a restaurant.  
(10)

Q.5. Differentiate between any two of the following:
(a) Mise-en-place and Mise-en-Scene
(b) Coffee shop and Speciality restaurant
(c) Briefing and De-briefing  
(2x5=10)

Q.6. Explain the following any two:
(a) Still room
(b) Personal hygiene for F/B Staff
(c) Dispense bar  
(2x5=10)
Q.7. Explain the various attributes of a Waiter.  

Q.8. Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel.  

Q.9.  
(a) Classify Alcoholic and non-alcoholic beverages with examples.  
(b) Name any seven types of Trollies used in restaurants.  

Q.10.  
(a) Explain the various rules to be observed while laying a table.  
(b) Draw a neat table layout for a breakfast cover.  

**********