Q.1. What are the different types of Catering Establishments? Explain Railway Catering in brief.

(6+4=10)

Q.2. Draw the organisational chart of a F&B department in a large hotel.

OR

What are the different types of restaurants? Describe each.

(4+6=10)

Q.3. What are the duties and responsibilities of a Restaurant Manager?

OR

What are the duties and responsibilities of Food & Beverage Manager of a 5-star hotel?

(10)

Q.4. Answer any two:

(a) List the features of a coffee shop.

(b) What is a grill room? Name four menu items produced in a grill room.

(c) What is a vending machine? Where are they usually found?

(d) What are fast food outlets? Name three Indian and three international brands.

(2x5=10)

Q.5. Classify non-alcoholic beverages with suitable examples.

OR

Draw a dummy waiter. List essential equipment required for a dummy waiter.

(5+5=10)

Q.6. Explain the use of:

(a) Still room  (b) Pantry

(5+5=10)
Q.7.  
(a) List various types of tea.  
(b) What are the various types & brands of coffee available?  
(c) Define aerated drinks.  
(d) List five cocoa beverages.  

(4x2 ½ =10)

Q.8.  Define the sizes and the use of the following equipment:
(a) Soup plate  
(b) B & B plate  
(c) Fish plate  
(d) Cereal bowl  
(e) Coffee cup  

(5x2=10)

Q.9.  Define the following (any ten)
(a) Polivit  
(b) Brasserie  
(c) Salamander  
(d) EPNS  
(e) Bain Marie  
(f) Mise- en-place  
(g) Table d'hote menu  
(h) Aboyeur  
(i) Accompaniment  
(j) Corkage  
(k) Kiosks  
(l) Trancheur  
(m) Cellar  
(n) Cover  
(o) Food court  

(10x1=10)

Q.10.  Translate the following in French (any ten):
(a) Napkin  
(b) Head waiter  
(c) Wine waiter  
(d) Station waiter  
(e) Appetizers  
(f) Menu of the day  
(g) Spoon  
(h) Water tumbler  
(i) Butter dish  
(j) Coffee cup  
(k) Soup plate  
(l) Quarter plate  

(10x1=10)

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