

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

COURSE : 1st Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food & Beverage Service - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

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.

(10)

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)
