

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

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. Explain various types of catering establishments.
OR
Discuss the various stages of growth of catering industry in India. (10)
- Q.2. Explain the following in brief:
(a) Types of F&B operations
(b) Welfare catering (5+5=10)
- Q.3. Explain the duties and responsibilities of F&B Manager of a 5-star hotel.
OR
Draw the organisation chart of a fine dining restaurant. Enlist each position in English and French. (10)
- Q.4. How attributes of a good waiter help enhance restaurant sale? (10)
- Q.5. Write short notes on the following:
(a) Banquet
(b) Bar (5+5=10)
- Q.6. Explain the role of kitchen stewarding and list various jobs performed by it. (10)
- Q.7. Enlist and discuss the various ancillary areas of F&B Service department. (10)

Q.8. Discuss the origin and manufacturing process of tea.

OR

Discuss the origin and manufacturing process of coffee.

(10)

Q.9. Discuss origin and manufacture of cocoa. List five cocoa based beverages.

(10)

Q.10. I Give the French terms for the following (**any five**):

- (a) Spoon
- (b) Fork
- (c) Knife
- (d) Plate
- (e) Table cloth
- (f) Napkin
- (g) Slip cloth

(5x1=5)

II Give standard sizes of the following (**any five**):

- (a) Soup plate
- (b) B & B plate
- (c) Fish plate
- (d) Cereal bowl
- (e) Coffee cup
- (f) Tea cup
- (g) Dessert plate

(5x1=5)
