

**BASICS OF FOOD AND BEVERAGE SERVICES**

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Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN of the following.

1. Who is founder of oberoi group of hotel?
2. Expand ITDC.
3. What is subsidized catering?
4. What do you mean by outlet?
5. What is hotel?
6. What is the capacity of tea cups?
7. What is the size of soup plate?
8. Who is called as chef de rang?
9. What is the roll of bus boy in the restaurant?

10. Expand BOT.
11. What is the size of cover?
12. Explain Brunch.

PART B — (6 × 5 = 30 marks)

Answer any SIX of the following.

13. Explain the term 'cuisine'.
14. Write short note on railway catering.
15. What are the role of head waiter?
16. Explain the term 'kitchen stewarding'.
17. What are the equipments needed for silver services?
18. How the food and beverage departments co-ordinates with front office?
19. Explain the term 'table manners'.
20. Draw the model menu card and explain.

PART C — (5 × 10 = 50 marks)

Answer any FIVE of the following.

21. Classify different types of catering establishments and explain transport catering.
22. What is function catering?
23. Write a short notes on the following :
  - (a) Coffee shop
  - (b) Still room.
24. What are the different cutlery and crockery used in the F and B service and mention their standard size?
25. Write a job description of banquet captain in 5 star hotel.
26. Why the personal hygiene is needed for service staff? Explain.
27. What is menu engineering?

**FOOD AND BEVERAGE SERVICES MANAGEMENT**

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Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN of the following.

1. Expand POS.
2. Expand NCR.
3. What do you mean by No charge?
4. What is the purpose of muddler spoons?
5. List out any two bar equipments.
6. Give two example for Hot Beverages.
7. What is Irish Coffee?
8. Give any two Brand Names in Gin.
9. Give two different types of beer.

10. Give two examples for smoothing agent used in cocktails.

11. What is bitters?

12. What is the Garnish for Brandy Fix and Screw Driver?

PART B — (6 × 5 = 30 marks)

Answer any SIX of the following.

13. What is the service procedures for champagne?

14. How will you service chilled beer?

15. What are the facilities needed for Moder Bar?

16. Write a short note on Bin card.

17. What are the different types of Tea and Coffee?

18. What is Proof?

19. Explain the term 'Brewing'.

20. How the cocktails are classified?

PART C — (5 × 10 = 50 marks)

Answer any FIVE of the following.

21. What are the objectives of beverage control?

22. Discuss – the effective bar counter.

23. Discuss the bar lighting arrangements.

24. How the beverages are classified?

25. How the wines are classified?

26. Write a detailed note on wine label and also draw model wine lable.

27. How the cocktails are classified?

