

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR - 2013-2014

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. 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. (10)
- Q.8. Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel. (10)
- Q.9. (a) **Classify Alcoholic and non-alcoholic beverages with examples.**
(b) **Name any seven types of Trolleys used in restaurants.** (5+5=10)
- Q.10. (a) Explain the various rules to be observed while laying a table.
(b) **Draw a neat table layout for a breakfast cover.** (5+5=10)

ROLL No.....

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? (10)
OR
What are the duties and responsibilities of Food & Beverage Manager of a 5-star hotel?

Q.4. Answer any two: (2x5=10)
(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.

Q.5. Classify non-alcoholic beverages with suitable examples. (5+5=10)
OR
Draw a dummy waiter. List essential equipment required for a dummy waiter.

Q.6. Explain the use of: (5+5=10)
(a) Still room (b) Pantry

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)

ROLL No.....

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)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2016-2017

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. (a) Draw classification of catering establishments.
(b) Explain railway catering. (6+4=10)
- Q.2. (a) Draw organisation chart of F&B department of a five star hotel.
(b) Write importance of co-ordination between F&B Service department and kitchen. (6+4=10)
- Q.3. List and explain **ten** attributes of a waiter.
OR
Explain duties and responsibilities of senior captain. (10)
- Q.4. Explain **any two** in details:
(a) Bar (b) Speciality restaurant
(c) Coffee shop (d) Quick service restaurant (2x5=10)
- Q.5. Draw layout of a pantry and explain in short ten essential equipment used.
OR
Draw and explain, with the help of a chart, different types of non-alcoholic beverages along with examples. (10)
- Q.6. Explain tea production process. List **five** international brands of tea.
OR
List manufacturing process of coffee. Explain **three** methods of brewing coffee. (10)
- Q.7. List factors to be kept in mind for selection of,
(a) Glassware (b) Linen (5+5=10)

- Q.8. Write short notes on (**any two**):
(a) Vending machines
(b) Types of banquets
(c) Five names of cocoa beverages
(d) Welfare catering (2x5=10)

- Q.9. Match the following:
(a) Restaurant Manager (i) Couverture
(b) Spoon (ii) Café
(c) Coffee (iii) Commis de rang
(d) Soup (iv) Napperon
(e) Fork (v) Cuillere
(f) Steward (vi) Tasse
(g) Plate (vii) Assiette
(h) Napkin (viii) Fourchette
(i) Cup (ix) Gérard
(j) Cover (x) Potage (10x1=10)

- Q.10. Fill in the blanks:
(a) Height of chair from ground is _____.
(b) Height of table from ground is _____.
(c) Size of a cover is _____.
(d) The cutlery required for thick soup is _____.
(e) EPNS stands for _____.
(f) The diameter of a quarter plate is _____.
(g) Capacity of a high ball glass is _____.
(h) _____ is open 24 hours a day.
(i) Old age home falls under _____ catering.
(j) _____ linen protects the table surface. (10x1=10)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2017-2018

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. Draw the hierarchy of F&B brigade of a five star hotel. (10)
- Q.2. Briefly explain the ancillary departments of food and beverage department.
OR
Give the classification of catering establishment. (10)
- Q.3. Describe the various sections of Food & Beverage department in hotels. (10)
- Q.4. Explain in details about the attributes of a good waiter.
OR
Explain the various duties and responsibilities of Food & Beverage Manager in a hotel. (10)
- Q.5. Explain the following (any two):
(a) Dispense bar
(b) Still room
(c) Food pick up area (2x5=10)
- Q.6. Classify Non-alcoholic beverages. Briefly explain different speciality tea found around the world. (4+6=10)

- Q.7. Draw a dummy waiter and list items to be stored in a side station.

OR

Explain the different methods that are used for silver cleaning. (10)

- Q.8. Explain the following terms (any five):

- | | |
|--------------------|----------------|
| (a) QSR | (b) Grill room |
| (c) EPNS | (d) Syrup |
| (e) Turkish coffee | (f) Kiosks |
| (g) Barbeque | (h) Spencer's |

(5x2=10)

- Q.9. Write the French equivalents of any ten:

- | | |
|-----------------|------------------------|
| (a) Water | (b) Glass |
| (c) Spoon | (d) Fork |
| (e) Knife | (f) Plate |
| (g) Cup | (h) Head waiter |
| (i) Table cloth | (j) Restaurant Manager |
| (k) Captain | (l) Tea |
| (m) Coffee | |

(10x1=10)

- Q.10. Write short notes on any two:

- | |
|--|
| (a) Welfare catering |
| (b) Vending machines |
| (c) Railway catering in 21 st century |

(2x5=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR – 2018-2019

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. Classify catering establishment with suitable example under each category. (10)
- Q.2. Draw the organization chart of the F&B service department of a 5-star hotel. List the French hierarchy of a restaurant. (5+5=10)
OR
Explain inter-departmental relationship of F&B service with kitchen, accounts, purchase and store. (4+3+3=10)
- Q.3. Write duties and responsibilities of a F&B manager of a five-star hotel. (10)
OR
Describe the important attributes of a good waiter. (10)
- Q.4. Enlist and explain all the ancillary departments of F&B service. (10)
- Q.5. What different crockery and cutlery items would you use to serve three-course continental menu. List all the points to be considered while purchasing crockery. (5+5=10)
OR
Name four Hollowware and four Flatware. Give specifications of one hollowware and one flatware. (3+2=10)
- Q.6. Define and classify non-alcoholic beverages. Enlist examples of each type of non-alcoholic beverage. (3+2=10)
OR
Explain manufacturing process of tea and enlist different types of tea. (6+4=10)
- Q.7. List the different food service areas of a five-star hotel. Give one-line description of each. (5+5=10)
- Q.8. Write short notes on any two: (2x5=10)
(a) Processing of coffee.
(b) Five names of cocoa beverages.
(c) Vending machine

- Q.9. Explain the following term: (5x2=10)
(a) Baize (b) Breakfast door knob card
(c) Welfare catering (d) Tableware
(e) Espresso

- Q.10. Fill in the blanks: (10x1=10)
(a) Height of the dining table from the ground is _____ inch.
(b) Capacity of old fashioned glass is _____ ounce.
(c) Glass used for service of champagne _____.
(d) Service of beverages is from _____ side.
(e) Scientific name of tea is _____.
(f) Alternate name for side board is _____.
(g) Creation of environment in restaurant before service is called _____.
(h) Full form of EPNS.
(i) Full form of IRCTC.
(j) Standard size of cover is _____.