

CP-9875

Sub. Code

90511

P.G. DIPLOMA EXAMINATION, NOVEMBER 2018

First Semester

Hotel Food Service Management

FOOD AND BEVERAGE SERVICE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define – Industrial Catering.
2. What you mean by banquets?
3. Define – Motel.
4. What is cafeteria?
5. What you mean by speciality restaurant?
6. List out four different crockeries used in restaurant.
7. What you mean by Laying?
8. What is Mise-en-scene?
9. What you mean by dummy waiter?
10. Give two examples of speciality restaurant.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain functions of a Banquet Manager.

Or

- (b) Explain in detail rules for laying a table.

12. (a) Briefly explain about introduction of the hotel industry.

Or

- (b) Write the duties and responsibilities of food and beverage manager.

13. (a) Mention the procedures for handling crockery and glassware.

Or

- (b) Explain in detail about restaurant service.

14. (a) What are the essential attributes for a good waiter?

Or

- (b) Write briefly F and B department co-ordinates with other department.

15. (a) Write briefly about commercial catering.

Or

- (b) Briefly explain about procedure receiving the guest.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain briefly about classification of catering establishments.

Or

- (b) Answer in detail about different F and B outlets.

17. (a) Briefly explain about procedure of laying and relaying table.

Or

- (b) List out various equipments used in Room service department.

18. (a) Draw the layout of restaurant and equipment used.

Or

- (b) List out different cutlery and crockery used in the restaurant for serving guest.
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CP-9876

Sub. Code

90512

P.G. DIPLOMA EXAMINATION, NOVEMBER 2018

First Semester

Hotel Food Service Management

FOOD AND BEVERAGE SERVICE MANAGEMENT

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What do you mean by room service?
2. What is onsite food service operations?
3. Define – menu budgeting.
4. What is forecasting sales?
5. What do you mean by inventory?
6. What is back bar?
7. What is Gueridon trolley?
8. Define – Flambe.
9. What is breakeven point?
10. What is healthcare service?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Briefly explain about banquet order taking procedure.

Or

- (b) What are the duties and responsibilities of banquet captain?

12. (a) Briefly explain about major market segments.

Or

- (b) Briefly explain about college and university service.

13. (a) Answer in detail concept of restaurant and location criteria.

Or

- (b) Answer in detail about different types of bar layout.

14. (a) Answer in brief – controllable expenses.

Or

- (b) Briefly explain about interior design and decorations.

15. (a) List out various special equipments used in Gueridon trolley.

Or

- (b) Draw the layout of restaurant – and explain role of restaurant manager.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss about points to be considered while planning floors, ceiling walls, for the arrangement of bar layout.

Or

- (b) Explain briefly about on the spot service operations.

17. (a) List out bar equipments and explain its uses.

Or

- (b) List out the service equip of standard restaurant menu.

18. (a) Special equipments care and maintenance of Gueridon service – Explain.

Or

- (b) List out any five flambering dishes and its ingredients, recipe, equipments and serving procedure in Gueridon service.

CP-9877

Sub. Code

90513

P.G. DIPLOMA EXAMINATION, NOVEMBER 2018

First Semester

Hotel Food Service Management

MENU PLANNING

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is mean by marketing strategy?
2. List out different types of menu.
3. Define menu.
4. Give some examples for special dietary foods.
5. What is table d'hote menu?
6. Name some essential nutrition required for daily intake.
7. What are cheese beverages?
8. Define sporting event meal.
9. What is menu planning aids?
10. List out the types of models in catering facility planning.

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Write about history of menu and development of menu.

Or

- (b) Objectives of menu – Explain.

12. (a) General rules for developing sample menus – Explain.

Or

- (b) Write short notes on :

- (i) Budget priced meal.
- (ii) Banquet menu.
- (iii) Set menu.

13. (a) Explain – menu planning, facility layout and design.

Or

- (b) State detail about nutrient needs and recommended daily intakes.

14. (a) Distinguish between A'la carte and Table d'hote menu.

Or

- (b) Explain – functional areas and work places, staff allocation in functional tasks.

15. (a) Write short notes on : pre dinner beverages, dinner beverages, dessert beverages.

Or

- (b) Describe – principles of wine and food compatibility.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Write the factors to be considered while compiling menus.

Or

- (b) Explain – different types of menu and its serving sequences.

17. (a) Write detail about ; menu variables and gastronomic observations for courses.

Or

- (b) List out different types of models in catering facility planning.

18. (a) Write elaborately about beverages and its principles in menu planning.

Or

- (b) List out the groups with special dietary needs and give examples of each group.
