

CP-9744

Sub. Code

21011

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

First Semester

Food and Beverage Service

FOOD SERVICE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Coffee Shop.
2. What is Resort?
3. What is Cutlery? Give any two examples.
4. What is Pantry?
5. What is aerated drink?
6. What is diet menu?
7. What is Briefing?
8. What is mis-en-place?
9. Define K.O.T.
10. Define premises Catering.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write about Food and Beverage Service Outlets.

Or

- (b) Write about catering establishment.

12. (a) Write about dispense bar.

Or

- (b) Brief note on Silver room.

13. (a) Write about types of menu.

Or

- (b) What are the menu sequence?

14. (a) Write notes on South Indian leaf Service.

Or

- (b) Write about room service equipment.

15. (a) Brief notes on function prospectus.

Or

- (b) What are the convention centre?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain attributes food and beverage service personnel.

Or

- (b) Briefly explain Co-operation and Co-Ordination.

17. (a) Write about Classification of Restaurant equipments.

Or

(b) Write about classification of non Alcoholic beverages.

18. (a) Write about tray setup for types of service.

Or

(b) Brief notes on types of Buffet.

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018.**

First Semester

Food and Beverage Service

BEVERAGE SERVICE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is table wine?
2. What is sparkling wine?
3. Define old wine.
4. Define Pressing.
5. Define beer.
6. Define Racking.
7. What is spirits?
8. What is origin of vodka?
9. What is vermouth?
10. What is mock tails?

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

11. (a) Write about fortified wines.

Or

- (b) Write about ten brand names in wine.

12. (a) Write short notes on burgundy region.

Or

- (b) Explain grape varieties and famous brand names.

13. (a) Write about some vintage wine.

Or

- (b) Suggest wine for after main course.

14. (a) Brief notes on patent still method.

Or

- (b) Write about the different types of whisky.

15. (a) Write about different proof of spirits.

Or

- (b) Explain the categories and popular liqueurs.

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Explain wine making method.

Or

- (b) Briefly notes on Indian wines region and bran.

17. (a) Explain the wine terminology.

Or

(b) Explain in details about vodka production method.

18. (a) Brief notes on Five Cocktail made with brand in.

Or

(b) Brief notes on Various equipments used in the preparation of mocktail.

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food and Beverage Service

FOOD SERVICE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Differentiate between Hotels and Motels?
2. How will you co-ordinate with kitchen department?
3. What is chafing dishes and the uses?
4. What do you mean by dispense bar?
5. Differentiate between Buffet menu and cyclic menu.
6. What is American breakfast?
7. Write down the types of coffee.
8. What is Briefing?
9. Draw the Tray setup of 1 portion fried egg and 1 portion Tea in same Tray.
10. What is Fork Buffet?

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

11. (a) Give a short notes on:

- (i) Stand alone Restaurant
- (ii) Coffee shop
- (iii) Room service
- (iv) Banquets.

Or

(b) Mention about the duties and Responsibilities of Banquet Manager.

12. (a) What is Glass wares? Draw any five glass wares and the uses.

Or

(b) Explain in detail about still room, silver room and wash up area.

13. (a) Write short notes on:

- (i) Ala carte
- (ii) Table de hote
- (iii) Supper Menu
- (iv) Diet menu
- (v) Brunch menu.

Or

(b) Explain about Refreshing drinks, milk based drinks and Nourishing drinks.

14. (a) Write notes on English service and Russian Service.

Or

(b) Explain in detail about types of banquets.

15. (a) Explain the room service order taking procedure.

Or

(b) What is fast food service and give few examples of food name and country name?

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Mention about the duties and responsibilities of Head waiter.

Or

(b) Write notes on:

- (i) Airline catering
- (ii) Railway catering
- (iii) Sea catering
- (iv) Military catering.

17. (a) Write down the 10 types of crockery and cutlery used in restaurant and its uses.

Or

(b) Explain about the French classical menu with example.

18. (a) Explain Mis-en-scene, Mis-en-place with definition and procedures.

Or

(b) Explain and Draw the function prospectus sheet.

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food and Beverage Service

BEVERAGE SERVICE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define wine.
2. What is Aromatized wine?
3. What are the famous wines of Portugal.
4. Define crushing.
5. What is the temperature of storing red wine and white wine champagne?
6. List out the 6 brand names of imported beer.
7. What is micro Brewery?
8. What is patent still method?
9. What are the ingredients of making Gin?
10. Name two cocktails prepared with whisky?

Part B

(5 × 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) Explain the classification of beverages.
Or
(b) Name at least six varieties of black and white grapes each.
12. (a) Write short notes of Burgundy Region.
Or
(b) Explain about the different types sherry.
13. (a) Explain about the Bear production method.
Or
(b) Give short notes on
(i) Bouquet (ii) Tanin
(iii) Racking (iv) Vinsity
(v) Daky.
14. (a) Write down the Types of Rum and Brand names of Rum.
Or
(b) What do you know about spirits and its types?
15. (a) Give Short Notes on:
(i) American proof
(ii) British proof
(iii) Gay lussac.
Or
(b) What are the points to be considered while making cocktail?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Briefly explain about production of wine.

Or

- (b) Briefly write notes on France wine and the grapes varieties with brand names.

17. (a) Explain about the types of beer.

Or

- (b) Write the difference between patent still method and pot still method.

18. (a) Write down the ingredients and method of preparations for following cocktails.

(i) Screw driver

(ii) Pina Coloda

(iii) Blue lagoon

(iv) Black Russian

(v) Margarita.

Or

- (b) Explain about the production of liqueurs.

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food and Beverage Service

RESTAURANT HYGIENE AND WORK SAFETY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **ALL** questions.

1. Define – Personal Hygiene.
2. Write any four of good Grooming.
3. What do you understand the term good personality?
4. What is body odour? How to avoid it?
5. What is contamination?
6. Write the usage of garbage cover.
7. How to give Minor burn treatment?
8. Explain about the fire safety system.
9. Write the uses of Machine dish washing.
10. List out any five types of pest names.

Part B

(5 × 5 = 25)

Answer **ALL** questions.

11. (a) Briefly explain the importance of oral hygiene.

Or

- (b) What are the hygiene qualities need for restaurant staff?

12. (a) How will you react in case of disease caused by pests?

Or

- (b) Explain the process of Garbage Disposal methods.

13. (a) Explain the Basic First aid treatment during emergencies.

Or

- (b) How to maintain the fire extinguisher machine?

14. (a) What are the safety rules to be followed in Restaurant?

Or

- (b) Describe the types of pest control methods.

15. (a) Explain two sink and three sink method dish washing.

Or

- (b) List out advantages of using dish washing machine in restaurant.

Part C

(3 × 10 = 30)

Answer **ALL** questions.

16. (a) How to avoid food spoilage in restaurant?

Or

- (b) Explain about the importance of health and personality.

17. (a) How to maintain the restaurant floors and walls in a hygiene way?

Or

- (b) How often should you clean and sanitize tools?

18. (a) Explain the advantages and disadvantages of manual and mechanical dish washing methods.

Or

- (b) How does care of skin, hair, hand, feet, teeth, body and clothing help the restaurant staff?
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food and Beverage Service

FOOD SERVICE

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. Write short note about relationship between waiter and customer.
2. What is mise-en-place and mise-en-scene?
3. Write any ten Poisson dishes with accompaniment.
4. Define buffet and It's types.
5. Draw the layout of F and B Department.
6. What is KOT and It's uses?
7. Write equipment used in pantry and explain any two.
8. Write note on any five classical Horsd' oeuvres.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Explain duties and responsibilities of F and B manager.
 10. Write brief note about equipment used in F and B service department.
 11. Define linens and write all restaurant linen.
 12. Write 17 course with accompaniment.
 13. What is pantry and functions of pantry?
 14. Explain principles of menu planning.
 15. Write about room service department and its routine work.
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food and Beverage Service

BEVERAGE SERVICE

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. Explain wine brand names any ten with countries.
2. Explain sparkling wine service procedure.
3. Step by step procedure about serving of Whisky.
4. Write five brand name of international gin.
5. Write short note spirit and storage.
6. Write short note cocktail basic and preparing in some popular cocktail.
7. Explain Banquet layout and Display service.
8. Explain room service procedure and types.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. What are the different types of wine? Explain aromatised wine.
 10. Explain the manufacturing process gin.
 11. What is cellar management and brief storage of alcoholic beverage?
 12. Write the features of room service tray.
 13. What are the various method of collecting room service order?
 14. What are the various types of buffet arrangement explain each.
 15. Explain :
 - (a) Seating arrangement
 - (b) Service formalities
 - (c) Toast procedure
 - (d) Mobile breakfast.
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food and Beverage Service

**RESTAURANT HYGIENE AND WORK SAFETY
(2015 onwards)**

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. What do you mean by positive good health?
2. What are the procedures involved maintaining of restaurant floors?
3. What are the different types of pests?
4. What are the basic first aid procedures in emergencies?
5. How to use a dish washing machine for washing?
6. Give the necessity for a restaurant staff to maintain good grooming?
7. What do you mean by smooth work flow in a restaurant?
8. What is the treatment for minor burns?

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Explain the importance of good health and personality for a restaurant personnel.
 10. Give in detail the requirement of establishment hygiene for a restaurant.
 11. What are the procedures involved in garbage disposal?
 12. List the safety rules for a restaurant staff.
 13. Explain the procedures involved in two sink and three sink method.
 14. How does layout of an establishment influence in its hygiene?
 15. What are the requirement of a restaurant staff in maintaining self cleanliness?
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