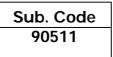
C-5599



PG DIPLOMA EXAMINATION

HOTEL FOOD SERVICE MANAGEMENT

NOVEMBER 2021 EXAMINATION

FOOD AND BEVERAGE SERVICE

Non-Semester

(2018 onwards)

Duration: 3 Hours

Maximum: 75 Marks

 $(10 \times 2 = 20)$

Part A

Answer **all** the questions.

- 1. Define Hotel
- 2. What do you mean by welfare catering?
- 3. What is "ODC"?
- 4. Who is an "Aboyeur"?
- 5. What is known as Dummy Waiter?
- 6. What is baize?
- 7. What is Mis-en-place?
- 8. Name any six types of Napkin folding
- 9. What is Room Science?
- 10. What is Menu?

Part B

(5 × 5 = 25)

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

11. (a) Briefly explain the Transport Catering?

Or

- (b) Write short notes on Industrial Catering
- 12. (a) What is Restaurant? Write the different types of Restaurant

Or

- (b) Write short notes on (a) Discotheque (b) Grill room
- 13. (a) Name any five restaurant linen and write their uses Or
 - (b) Explain the salient features of (a) Bone China(b) Earthenware
- 14. (a) Write the rules for laying table cloth

Or

- (b) What points should you keep in mind while selecting crockery?
- 15. (a) Explain the different types of Room Service Or
 - (b) Draw the Room service Trolley and write the features of Room service Trays.

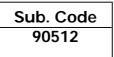
Part C (3 × 10 = 30)

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

- 16. (a) Classify the catering establishments and explain all Or
 - (b) Explain in detail about the different types of F&B service outlets.
- 17. (a) Draw the organizational Hierarchy of F&B service department and explain all Or
 - (b) Explain the attributes of F&B service personnel
- 18. (a) Classify F&B service equipments and explain all Or
 - (b) Explain the different forms and methods of service.

3

C-5600



PG DIPLOMA EXAMINATION

HOTEL FOOD SERVICE MANAGEMENT

NOVEMBER 2021 EXAMINATION

FOOD AND BEVERAGE SERVICE MANAGEMENT

Non-Semester

(2018 onwards)

Duration: 3 Hours

Maximum: 75 Marks

 $(10 \times 2 = 20)$

Part A

Answer **all** the questions.

- 1. Define BANQUETS
- 2. Write short notes on Room Service
- 3. What is onside Food Service
- 4. What do you mean by health care service
- 5. What is forecasting sales
- 6. Write short notes on BAR
- 7. Write four name of the equipment used in BAR
- 8. What is gueridon service?
- 9. What do you mean by specialty restaurant?
- 10. Give some examples of classical flambeing dishes

Part B (5 × 5 = 25)

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

11. (a) What are the duties of responsibilities of BANQUET Manager

Or

- (b) Write the sequence of serving BANQUET and catered events
- 12. (a) Discuss about major market segments

Or

- (b) How will justify business service and industry service
- 13. (a) Draw the layout of restaurant and explain the role of restaurant manager

Or

- (b) Briefly explain about menu budgeting
- 14. (a) Explain about Bar interior design and decorations

Or

- (b) Draw the layout of BAR and explain role of BAR Manager
- 15. (a) List out various spices equipments used in gueridon trolley

2

Or

(b) Write a receipt and method of preparing "CREPE SUZET".

Part C (3 × 10 = 30)

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

16. (a) Describe in detail about room service (AH&MA) and its service sequence

Or

- (b) Differentiate between Health care service and college and University service.
- 17. (a) Draw a plan of space & location of BAR considering table and seating arrangements

Or

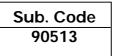
- (b) Discuss about points to be considered while planning floors, ceiling, walls for the arrangements of BAR layout
- 18. (a) Special equipments care and maintenance of Gueridon service - explain

Or

 (b) List out any five flambeing dishes and its ingredients, receipt, equipments and serving in Gueridon service procedure.

3

C-5601



PG DIPLOMA EXAMINATION

HOTEL FOOD SERVICE MANAGEMENT

NOVEMBER 2021 EXAMINATION

MENU PLANNING

Non-Semester

(2018 onwards)

Duration: 3 Hours

Maximum: 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

- 1. Define Menu
- 2. Write the objectives of menu
- 3. What do you mean by "Carte du jour?
- 4. What is "A" la carte"?
- 5. What do you mean by Menu planning
- 6. Name any four vitamins.
- 7. Write short notes on protein.
- 8. List down the menu planning aids.
- 9. What is Beverage?
- 10. What is merchandising?

Part B

(5 × 5 = 25)

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

11. (a) Write the menu marketing strategy.

Or

- (b) Write in brief about menu merchandising.
- 12. (a) Explain the criteria for planning menu

Or

- (b) Compile 5 courses banquet menu for a wedding party and explain
- 13. (a) Write the advantages of cyclical menu Or
 (b) Write short notes on (i) Hospital menus (ii) Menus
 - for children
- 14. (a) List down the different menu planning aids used while planning a menu

Or

- (b) Write short notes on "Hypertension"
- 15. (a) What are the needs of including beverages in a menu

Or

(b) Write short notes on cheese beverages

2

Part C $(3 \times 10 = 30)$

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

- 16. (a) Explain the history and development of menu Or
 - (b) Explain the various menu marketing strategies followed in star hotels.
- 17. (a) Classify menus. Explain the factors to be considered while planning a menu.

Or

- (b) Explain the different models of facility planning for a restaurant in star hotel.
- 18. (a) Nutritional knowledge in very important for menu planning discuss

Or

(b) Explain the principles of wine and food compatibility in detail.

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