

C-5599

Sub. Code

90511

**PG DIPLOMA EXAMINATION**  
**HOTEL FOOD SERVICE MANAGEMENT**  
**NOVEMBER 2021 EXAMINATION**  
**FOOD AND BEVERAGE SERVICE**

**Non-Semester**

**(2018 onwards)**

Duration: 3 Hours

Maximum: 75 Marks

**Part A**

(10 × 2 = 20)

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.
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**C-5600**

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**90512**

**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

**Part A**

(10 × 2 = 20)

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

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.

C-5601

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90513

**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



**Part C**

(3 × 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 is very important for menu planning - discuss  
Or  
(b) Explain the principles of wine and food compatibility in detail.

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