

Day : Friday

Date : 21/11/2025

**W-29476-2025**

Time : 10:00 AM-12:00 PM

Max. Marks : 50

**N.B.**

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

**Q.1** Attempt **ANY TEN** of the Following (10 marks)

i) Sommelier is an?

<b>Marks</b>	<b>BTL</b>	<b>CO</b>
1	Remembering	CO
		1

- A) Server
- B) Bus Boy
- C) Wine Expert
- D) Mixologist

ii) Bistro is Characterised by?

1	Remembering	CO
		1

- A) Modern Decor and service methods
- B) Check table cloths, bentwood chairs, cluttered decor and friendly informal staff
- C) Traditional Décor and Service
- D) Quick Service Restaurant

iii) A Discotheque is an establishment which has an?

1	Remembering	CO
		1

- A) Dance Floor
- B) Lounge Service
- C) Self Service
- D) Quick Service

iv) Mixologist is a person who?

1	Remembering	CO
		1

- A) is expert in making mixed drinks and cocktails
- B) Section Head
- C) Is an expert in Carving meat and joints.
- D) Host/ Hostess

v) The Dimension of a Square table for two persons is Single choice.

1	Remembering	CO
		2

- A) 76 cm (2 feet 6 inches)
- B) 1 Meter X 1 Meter ( 3 feet X 3 feet)
- C) 2.5X 5 Feet
- D) 15 cm X 15 cm
- E)

vi) The Dimension of slip cloth is

1	Understandin	CO
	g	2

- A) 1 meter x 1 meter (3 feet X 3 feet)
- B) 2 meter X 2 meter
- C) 1 feet X 1 feet
- D) 15 cm X 15cm

vii)	Mise en Scene refers to	1	Understandin g	CO 2
	A) Creating the scene before commencement of service B) Pre- Preparation before commencement of service C) Closing procedure for the restaurant D) Commencement of service			
viii)	The Departmental head of the Food and Beverage department is	1	Understandin g	CO 1
	A) Food and Beverage Manager B) Reception Head waiter C) Assistant Food and Beverage Manager D) Hotel Director			
ix)	Baize is a	1	Remembering	CO 2
	A) Protective felt covering on the table B) Bronze material C) Stainless Steel D) Woollen material			
x)	Size of a Serviette is	1	Remembering	CO 2
	A) 1 meter x 1 meter (3 feet X 3 feet B) 18 X 18 inches or 20 X 20 inches C) 1 feet X 1 feet D) 2 feet X 2			
xi)	The diameter of Joint plate/ Full plate is	1	Remembering	CO 2
	A) 20 cm B) 18 cm C) 10 inches or 25 cm D) 10 cm diameter			
xii)	Stainless steel is often used as a service ware because of its durability and resistance to corrosion	1	Analysing	CO 2
	A) True B) False			
xiii)	Traditionally Cutlery refers to knives and cutting implements Single choice.	1	Understandin g	CO 2
	A) True B) False			
xiv)	The Dimension of a Side plate is	1	Remembering	CO 2
	A) 6 inches or 15 cm B) 18 inches C) 10 inches D) 18 inches			

		<b>Marks</b> (20 Marks)	<b>BTL</b>	<b>CO</b>
<b>Q.2</b>	Attempt ANY FIVE of the following:			
i)	Give the duties and responsibilities of the Food and beverage manager of a large hotel.	4	Understanding	CO1
ii)	List and describe any 8 attributes essential for Food and beverage service personnel's	4	Understanding	CO1
iii)	Describe in detail the various types of IRD services Full Room Service Partial Room Service Breakfast only( Breakfast door knob card) Tea Coffee making facilities Mini Bar facility.	4	Understating	CO3
iv)	What is a) Silver / English service. b) Butler/ French service c) Russian Service d) American Service	4	Understanding	CO3
v)	What interdepartmental co-ordination is required between Food and beverage service department and Front office department , Housekeeping department	4	Understanding	CO1
vi)	With help of a chart give the classification of Non-alcoholic beverages	4	Evaluating	CO4
<b>Q.3</b>	Attempt ANY FIVE of the following : (20 Marks)	<b>Marks</b>	<b>BTL</b>	<b>CO</b>
i)	Give the Duties and responsibilities of Maître d' hotel.	4	Understanding	CO1
ii)	Give Professional Hygienic appearance guidelines to be followed by Food and Beverage service personnel's	4	Applying	CO1
iii)	List and describe any Four Aerated Beverages.	4	Remembering	CO4
iv)	List and describe any Four types of coffees served in food service establishments	4	Remembering	CO4
v)	Give the classification of Catering establishments.	4	Understanding	CO1
vi)	Explain the following Food and Beverage auxiliary areas : a) Still Room b) Hot Plate	4	Understanding	CO2
vii)	What is Captive and Non Captive market?	4	Applying	CO1