

- All questions carry equal Marks.
- Draw neat, labelled diagram whenever necessary.

**Q.1 A. Explain the following terms (1 mark each) 05 Marks**

- Side Station
- Sommelier
- Motel
- Turnover
- Bistro

**Q.1 B. True or False (1 mark each) 05 Marks**

- Beverages are classified into alcoholic & non-alcoholic beverages.
- Café is French word means "Tea"
- Metel means hotel on wheels.
- Restaurant manager is responsible for the service operations in banquet.
- General Manager is the head of the hotel Hierarchy

**Q.1 C. Match the following (1 mark each) 05 Marks**

i) Sommelier	a) In Flight service
ii) Silver Service	b) Charity Purpose
iii) Transport Catering	c) Used to serve mixed drinks
iv) Welfare Catering	d) Wine Steward
v) Collin Glass	e) Platter to Plate

**Q.2 Attempt Any 03 Questions (05 Marks Each) 15 Marks**

- List down the Hospitality industry sectors & explain any 5 sector?
- Draw the organizational structure of food and beverage department of a Hotel.
- Explain in details etiquette and attributes of F&B Personnel
- Write a short note on transport catering.
- Write down the duties & responsibilities of Room service Manager.
- List down the duties and responsibilities of restaurant staff.

**Q.3 Attempt Any 03 Questions (05 Marks Each) 15 Marks**

- Explain types of Vending Machine & Purpose?
- Explain Counter Service.
- What is room service & different types of room service?
- List down other operational equipment's & special equipment's with uses of it?
- Write note on Light and Décor in F&B service department?
- Explain Table d' hôte menu

**Q.4 Attempt Any 03 Questions (05 Marks Each)**

**15 Marks**

- i) Explain in details specialized service.
- ii) List down basic rules observed while laying the table.
- iii) Write a note on wave service.
- iv) What is self-service & different types of self service?
- v) What is Food court?
- vi) What is drive in service?

**Q.5 Attempt Any 03 Questions (05 Marks Each)**

**15 Marks**

- i) Explain Mise-en-scene.
- ii) What are the basic rules for laying the table Set-up?
- iii) Write note on Transport catering.
- iv) Duties and responsibilities of bar manager.
- v) List down the points to remember while handling a glassware?

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