

SUBJECT NAME: Principles of Food and Beverage Service II

PROGRAM- DHMCT

Sem-2

21601152

TOTAL MARKS: 40

Sr. No.		Marks
Q.1	(A) Multiple Choice Questions	05
a	Food and beverage is a general term used in a) Serving b) Catering c) Hospitality d) None of the above	
b	Food and beverage service can be divided in categories a) 2 b) 3 c) 4 d) 5	
c	Which of the following combination of items would you find at a waiters' Station? a) side plates, dessert bowls and water glasses b) napkins, menus and dessert cutlery c) sugar bowls, teaspoons and coffee plunger d) tablecloths, under plates and bread knife	
d	The term "catering" refers to a) setting up a banquet operation b) serving a banquet operation c) selling a banquet function d) all of these	
e	Which item of equipment is used to keep food hot on a buffet? a) chafing dish b) sizzling plate c) Gueridon trolley d) wooden chopping board	
	(B) Compulsory Question	05
a	An indication that a guest's plate is ready to be cleared is when a) The guest stops eating. b) The food has gone cold. c) The guest has left the table. d) The knife and fork are placed together on the plate.	
b	At which stage of food service should pre-dinner drink glasses be removed? a) after the bread has been eaten b) just before the main course is served c) after wine has been ordered for the table d) when the drink is finished	
c	Which term refers to any mixed drink using alcohol a) banquet b) Buffet c) Cocktail	
d	Which types of restaurant are usually called as coffee shop or café in hotel a) Specialty restaurant b) Fin dining restaurant c) All day dining restaurant	
e	Cappuccino consist of a) espresso ,milk and foam b) espresso ,water and milk .	
Q.2	Attempt all questions	10
	(1)What is formal setting?	
	(2)What is informal setting?	
	(3)What is menu card?	
	(4)What is the meaning of food and beverage service	
	(5)Define American services	
Q.3	Attempt any two	10
	(1) Explain the types of meals of the day?	
	(2) Write the 11 course French classical menu in sequence?	
	(3)Types of menu and there rolls in hotel?	
Q.4	Attempt any one	10
	(1)What is food and beverage service explains the main function of this department?	
	(2) Describe the food and beverage formal and informal setting?	