

Foundation Course in Food & Beverages Service-I (NBHM-102)

Time : 2 Hours

M.M. : 50

SECTION-A

Q.1. Define the following terms:

2x5

- (a) Discotheque and Quick Service Restaurants.
- (b) Linens and Holloware.
- (c) Burnishing Machine.
- (d) Plate Room and Trancheur.
- (e) Cocoa & Malted Beverages.

SECTION-B

Q.2. Attempt any three of the following:

5x3

- (a) Discuss about Hotel Industry and growth of the hotel Industry in India.
- (b) Explain about principal staff of various types of F&B operations.
- (c) Classify food and beverage service equipment and enlist 10 glasses with their capacity.
- (d) Explain the classifications of non-alcoholic beverages.

SECTION-C

Attempt all the questions.

5x5

Q.3. Explain structure of the catering industry.

OR

List the types of F&B operations.

Q.4. State attributes of food and beverage service personnel.

OR

Why bone China is the best Chinaware available in the world? Justify the statement?

Q.5. Explain about Specialty Restaurants and Banquets.

OR

Write two brand names of each:

Coffee, Soft Drinks, Mineral Water, Milk Based Drinks and Fresh Fruit Juice.

Q.6. Discuss about Familiarization & Selection factors of F&B service equipment.

OR

List the French terms related to F&B service equipments.

Q.7. Explain cleaning / polishing methods of EPNS items.

OR

Write duties and responsibilities of Sommelier.