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23242

3 Hours / 70 Marks

Seat No.

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- Instructions* – (1) All Questions are *Compulsory*.
(2) Answer each next main Question on a new page.
(3) Illustrate your answers with neat sketches wherever necessary.
(4) Figures to the right indicate full marks.
(5) Assume suitable data, if necessary.
(6) Mobile Phone, Pager and any other Electronic Communication devices are not permissible in Examination Hall.

Marks

1. **Attempt any FIVE of the following:** **10**
- a) Write down the features of Outdoor Catering.
 - b) State four basic etiquettes to be observed by waiter.
 - c) State the standard size of a chair.
 - d) Define Menu.
 - e) Distinguish between Buffet and American service
 - f) Define Coffee house.
 - g) Explain the term restaurant brigade.
2. **Attempt any THREE of the following:** **12**
- a) Write a note on : Welfare catering.
 - b) Describe interdepartmental relationship of Food and Beverage Service Department with front office department.
 - c) Elaborate “Origin of Menu”.
 - d) Discuss the new trends in the service.

P.T.O.

3. Attempt any THREE of the following: 12

- a) Mention the principle of menu planning.
- b) Write down the characteristic features of Buffet Service.
- c) Explain the characteristics of following services:
 - i) Vending Kiosk
 - ii) Food court
- d) Describe the care and maintained of silverware used in restaurants.

4. Attempt any THREE of the following: 12

- a) Draw the organisation structure of a large restaurant with 200 covers.
- b) Write down the functions of the menu.
- c) Explain A'la Carte menu and table d'hote menu.
- d) Illustrate the capacity and uses of following glasses :-
 - i) Highball
 - ii) Worthington
 - iii) Tulip
 - iv) Old fashioned
- e) State an appropriate type of service used at -
 - i) Fine dining restaurant
 - ii) Fast food outletGiving proper justification.

5. Attempt any TWO of the following:**12**

- a) Draw the organization structure of F and B in a large hotel.
- b) Discuss the new trends in food and beverage service equipments.
- c) Explain the importance of Mis-en-place and Mis-en-scene in the restaurant.

6. Attempt any TWO of the following:**12**

- a) Illustrate the linen used in restaurant and mention the sizes and its use of any four.
 - b) Write down two examples of each following courses in the French Classical Menu.
 - i) Entré
 - ii) Entrement
 - iii) Potage
 - iv) Horsd'oeuvres
 - c) Explain the application of Gueridon service.
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