

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2016-2017

COURSE : Craftmanship Certificate Course in
Food & Beverage Service
SUBJECT : Food Service
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Briefly classify catering establishment into different sectors and explain each. (10)

Q.2. Write **any ten** attributes of food and beverage serving staff. (10)

Q.3. What are the different methods of silver polishing? Explain **any four**.
OR
What are the different methods of table food service? Explain **any four** methods. (10)

Q.4. What is KOT? Draw the flow of KOT under triplicate checking system. (10)

Q.5. Enlist eleven courses French Classical Menu alongwith one example each.
OR
Define the term breakfast. Write the standard courses/meals that are mostly served in English breakfast. (10)

Q.6. Write short notes on **any five**:
(a) Dummy waiter (b) Toasting (c) Snack bar
(d) Polivit (e) Mobile pantry (f) EPNS
(g) Goddard's
(5x2=10)

Q.7. Write the job specification of a restaurant manager.
OR
Enlist any **10 rules** that are required to be observed while steward waiting at the guest table. (10)

Q.8. Differentiate between **any five**:

- (a) A la carte menu and Table D'hote menu
- (b) Supper and Lupper
- (c) Silvo and Brasso
- (d) Dessert and Entremets
- (e) Accompaniments and Garnishes
- (f) Flatware and Cutlery
- (g) Potage and Soup

(5x2=10)

Q.9. Enlist **any five** restaurant equipment under each - hollowware, cutlery, glassware and flatware.

(10)

Q.10. Give the accompaniments of the following courses/meals:

- (a) Caviar
- (b) Spaghetti
- (c) Minestrone soup
- (d) Roasted duck
- (e) Pâté de foie gras
- (f) Oyster
- (g) Fromage
- (h) Ice cream
- (i) Consommé brunoise
- (j) Banana flambé

(10x1=10)
