

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2014-2015**

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

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(Marks allotted to each question are given in brackets)

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Q.1. What are attributes of a good waiter?

**OR**

List **ten** duties of a Station Waiter.

(10)

Q.2. (a) What is 'Sideboard'?

(b) What are the uses of a sideboard?

(c) Draw a neat diagram of sideboard illustrating its functions.

(2+3+5=10)

Q.3. List **eleven** course French classical menus with **one example** each.

(10)

**OR**

(a) What do you understand by term 'MENU'?

(b) What are different types of Menu?

(2+8=10)

Q.4. Briefly write about the development of catering industry during the last century.

**OR**

List **any ten** different types of Food & Beverage Service outlets. Explain each in one / two lines.

(10)

Q.5. Draw staff organization chart of Food & Beverage Service department of a 5-star hotel.

(10)

Q.6. Explain **four** different methods of cleaning silver.

(4x2 ½ =10)

Q.7. Draw flow chart of K.O.T. under triplicate checking system. (10)

Q.8. Explain **any two** of the following:

- (a) Banquet
- (b) Room service
- (c) Still room

(2x5=10)

Q.9. Give accompaniments for:

- (a) Melon
- (b) Smoked salmon
- (c) Caviar
- (d) Roast chicken
- (e) Spaghetti arrabiata

(5x2=10)

Q.10. Fill in the blanks:

- (a) Herring bone is a type of \_\_\_\_\_.
- (b) \_\_\_\_\_ sauce is served with roast turkey.
- (c) Beverage service is done from \_\_\_\_\_ side.
- (d) Café complet stands for \_\_\_\_\_.
- (e) The size of Fish plate is \_\_\_\_\_ diameter.
- (f) Champagne must be served in \_\_\_\_\_ glass.
- (g) The standard size of restaurant cover is \_\_\_\_\_ inch x \_\_\_\_\_ inch.
- (h) Chef-de-rang is also known as \_\_\_\_\_.
- (i) \_\_\_\_\_ is roe of a sturgeon fish.
- (j) \_\_\_\_\_ catering is an example of subsidized catering.

(10x1=10)

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