

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR - 2013-2014**

COURSE : 1<sup>st</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Foundation Course in Food & Beverage Service - I  
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. Briefly explain the various sectors of Food & Beverage Operations.

**OR**

Explain the various types of Restaurant and their characteristics.

(10)

Q.2. Draw the staff organization structure of food and beverage department of a 5-star hotel.

**OR**

Describe the various sections of Food & Beverage Department in hotels.

(10)

Q.3. Draw a neat diagram of **any five** types of glassware, with their names, capacity and use.

**OR**

Draw a neat sketch of Dummy Waiter and its uses in restaurant.

(10)

Q.4. Explain the various duties and responsibilities of Food & Beverage Manager in the hotel.

**OR**

Describe the various jobs performed by a Steward in a restaurant.

(10)

Q.5. Differentiate between **any two** of the following:

- (a) Mise-en-place and Mise-en-Scene
- (b) Coffee shop and Speciality restaurant
- (c) Briefing and De-briefing

(2x5=10)

Q.6. Explain the following (**any two**):

- (a) Still room
- (b) Personal hygiene for F/B Staff
- (c) Dispense bar

(2x5=10)

Q.7. Explain the various attributes of a Waiter. (10)

Q.8. Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel. (10)

Q.9. (a) **Classify Alcoholic and non-alcoholic beverages with examples.**  
(b) **Name any seven types of Trolleys used in restaurants.** (5+5=10)

Q.10. (a) Explain the various rules to be observed while laying a table.  
(b) **Draw a neat table layout for a breakfast cover.** (5+5=10)

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