

# CATERING AND RESTAURANT MANAGEMENT

2<sup>ND</sup> TERM EXAMINATION

STD: XI

## FOOD AND BEVERAGE SERVICE

TIME: 02 HOURS

Maximum Marks: 50

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### INSTRUCTIONS

[A] Answer question 01 of each unit in 01 or 02 words.

[B] Answer question 02 of each unit in 25 - 30 words.

[C] Answer question 03 of each unit in 40 - 50 words.

[D] Answer question 04 of each unit in 80 - 100 words.

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### UNIT I

1. The type of restaurant where the service and ambience is informal is called..... . {1}
2. Define the term "welfare catering". {2}
3. List the names of any six types of Restaurants. {3}
4. Draw a neat flow chart of the Food and beverage sector. {4}

### UNIT II

1. The English equivalent of Maitre d' Hotel..... {1}
2. Mention any 4 duties of a restaurant hostess. {2}
3. List any six attributes of Food and beverage service personnel. {3}
4. Briefly explain the staff hierarchy of the food and beverage dept. {4}

### UNIT III

1. The equipments used for the service of only thin soup is ..... {1}
2. Name 4 revenue generating areas of the Food and beverage department. {2}
3. List the names of four different types of glasses and state their uses. {3}
4. Explain the importance of side boards in a restaurant {4}

### UNIT IV

1. Beluga , Ossetra and Sevuga are different types of .....which are served as Hors d'oeuvres. {1}
2. What is the function of a menu? [Any four points] {2}
3. Give four points difference between Table d hote and A'La Carte menus. {3}
4. List the criteria for ideal menu. (any 8 points) {4}

### UNIT V

1. Worecestor sauce and sugar are accompaniments for..... Juice. {1}
2. List the cover for Oysters. {2}
3. What are the accompaniments for the following dishes? {3}
  - a. Chicken Tikka
  - b. Smoked Salmon
4. Explain the importance of a proper cover and accompaniments for continental dishes. {4}