

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2015-2016**

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. Explain various types of catering establishments.  
**OR**  
Discuss the various stages of growth of catering industry in India. (10)
- Q.2. Explain the following in brief:  
(a) Types of F&B operations  
(b) Welfare catering (5+5=10)
- Q.3. Explain the duties and responsibilities of F&B Manager of a 5-star hotel.  
**OR**  
Draw the organisation chart of a fine dining restaurant. Enlist each position in English and French. (10)
- Q.4. How attributes of a good waiter help enhance restaurant sale? (10)
- Q.5. Write short notes on the following:  
(a) Banquet  
(b) Bar (5+5=10)
- Q.6. Explain the role of kitchen stewarding and list various jobs performed by it. (10)
- Q.7. Enlist and discuss the various ancillary areas of F&B Service department. (10)

Q.8. Discuss the origin and manufacturing process of tea.

**OR**

Discuss the origin and manufacturing process of coffee.

(10)

Q.9. Discuss origin and manufacture of cocoa. List five cocoa based beverages.

(10)

Q.10. I Give the French terms for the following (**any five**):

- (a) Spoon
- (b) Fork
- (c) Knife
- (d) Plate
- (e) Table cloth
- (f) Napkin
- (g) Slip cloth

(5x1=5)

II Give standard sizes of the following (**any five**):

- (a) Soup plate
- (b) B & B plate
- (c) Fish plate
- (d) Cereal bowl
- (e) Coffee cup
- (f) Tea cup
- (g) Dessert plate

(5x1=5)

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