

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

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. (a) Draw classification of catering establishments.  
(b) Explain railway catering. (6+4=10)
- Q.2. (a) Draw organisation chart of F&B department of a five star hotel.  
(b) Write importance of co-ordination between F&B Service department and kitchen. (6+4=10)
- Q.3. List and explain **ten** attributes of a waiter.  
**OR**  
Explain duties and responsibilities of senior captain. (10)
- Q.4. Explain **any two** in details:  
(a) Bar (b) Speciality restaurant  
(c) Coffee shop (d) Quick service restaurant (2x5=10)
- Q.5. Draw layout of a pantry and explain in short ten essential equipment used.  
**OR**  
Draw and explain, with the help of a chart, different types of non-alcoholic beverages along with examples. (10)
- Q.6. Explain tea production process. List **five** international brands of tea.  
**OR**  
List manufacturing process of coffee. Explain **three** methods of brewing coffee. (10)
- Q.7. List factors to be kept in mind for selection of;  
(a) Glassware (b) Linen (5+5=10)

Q.8. Write short notes on (**any two**):

- (a) Vending machines
- (b) Types of banquets
- (c) Five names of cocoa beverages
- (d) Welfare catering

(2x5=10)

Q.9. Match the following:

- |                        |                      |
|------------------------|----------------------|
| (a) Restaurant Manager | (i) Couverture       |
| (b) Spoon              | (ii) Café            |
| (c) Coffee             | (iii) Commis de rang |
| (d) Soup               | (iv) Napperon        |
| (e) Fork               | (v) Cuillere         |
| (f) Steward            | (vi) Tasse           |
| (g) Plate              | (vii) Assiette       |
| (h) Napkin             | (viii) Fourchette    |
| (i) Cup                | (ix) Gérant          |
| (j) Cover              | (x) Potage           |

(10x1=10)

Q.10. Fill in the blanks:

- (a) Height of chair from ground is \_\_\_\_\_.
- (b) Height of table from ground is \_\_\_\_\_.
- (c) Size of a cover is \_\_\_\_\_.
- (d) The cutlery required for thick soup is \_\_\_\_\_.
- (e) EPNS stands for \_\_\_\_\_.
- (f) The diameter of a quarter plate is \_\_\_\_\_.
- (g) Capacity of a high ball glass is \_\_\_\_\_.
- (h) \_\_\_\_\_ is open 24 hours a day.
- (i) Old age home falls under \_\_\_\_\_ catering.
- (j) \_\_\_\_\_ linen protects the table surface.

(10x1=10)

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