

**Model Paper “Food & Beverage Service”
Diploma for Vocational Teacher Development (1-Year Course)
Annual Examination 2017 & Onward**

**Objective
Part-A**

Time: 20 minutes

**Roll No: _____
Marks: 10**

Note: This part is compulsory. It should be attempted on the question paper and returned to the supervisory staff after the prescribed time. Cutting, overwriting and use of lead pencil are not allowed. Supervisory staff is requested to attach it with the answer book.

Q1: Chooses the correct answer and encircles it.

10x 1= 10

- 1. Food and beverage is a general term used in**
 - a) Serving
 - b) Catering
 - c) Hospitality
 - d) None of the above

- 2. Food and beverage service can be divided in categories**
 - a) 2
 - b) 3
 - c) 4
 - d) 5

- 3. Which of the following combination of items would you find at a waiters' station?**
 - a) side plates, dessert bowls and water glasses
 - b) napkins, menus and dessert cutlery
 - c) sugar bowls, teaspoons and coffee plunger
 - d) tablecloths, under plates and bread knives

- 4. At which stage of food service should pre-dinner drink glasses be removed?**
 - a) after the bread has been eaten
 - b) just before the main course is served
 - c) after wine has been ordered for the table
 - d) when the drink is finished

- 5. The term "catering" refers to:**
 - a) setting up a banquet operation
 - b) serving a banquet operation
 - c) selling a banquet function
 - d) all of these

- 6. Which of the following is not a direct report to the director of food and beverage operations in large hotels?**
- a) Human resources manager
 - b) Purchasing manager
 - c) Accounting manager
 - d) None of these are typically direct reports
- 7. The standard cocktail glass is often referred to as**
- a) . flute.
 - b) martini.
 - c) hurricane.
 - d) old fashioned.
- 8. The machine that dispenses soft drinks is called a**
- a) pre-mix.
 - b) post-mix.
 - c) . prep mixer.
 - d) . distributor
- 9. Which item of equipment is used to keep food hot on a buffet?**
- a) chafing dish
 - b) sizzling plate
 - c) Gueridon trolley
 - d) wooden chopping board
- 10. An indication that a guest's plate is ready to be cleared is when**
- a) the guest stops eating.
 - b) the food has gone cold.
 - c) the guest has left the table.
 - d) the knife and fork are placed together on the plate.

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**Subjective
Part-B**

Time: 2:10 Hours

**Roll No: _____
Marks: 40**

Section -I

Q1: Write the short answer of any twelve (12) from the following questions.

12 x 2 =24

1. What is the meaning of food and beverage service?
2. How many categories of Food and beverage?
3. What is a menu in food and beverage?
4. What is food and beverage in the hospitality industry?
5. What are the types of service?
6. Explain the tray service?
7. What is formal setting?
8. What is informal setting?
9. What is menu card?
10. What are the different types of menu?
11. What is a food and beverage manager?
12. What is a food and beverage supervisor?
13. Define American services?
14. Define English services?
15. Define French services?
16. What is carvery or buffet ?

Section -II

Note: Attempt any two (2) questions.

8 x2= 16

1. What is food and beverage service explains the main function of this department?
2. Describe the food and beverage formal and informal setting?
3. How many types of service explain Russian service and English service?

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Practical

Time: 2:00 Hours

**Roll No: _____
Marks: 80**

Note: Perform the following practicals.

- Formal dining service
- Informal service
- Table setting for breakfast
- American services (Plate Service)
- English Service (Family Services)