

Roll No. _____

**Model Paper “Food & Beverages Services”
Matric Vocational in Hotel Operations 9th class
Annual Examinations 2023 & Onward
PART-A
OBJECTIVE**

Time Allowed: 20 Minutes

Marks: 08

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

Q NO.1 Fill in the blanks. Attempt all questions.

(08x01)=8

- i. The _____ is a list of food and drink items that are available for customers to order.
- ii. Food cost percentage is the percentage of _____ that is spent on purchasing and preparing food items.
- iii. A _____ is an advance booking for a table in a restaurant.
- iv. A host or hostess is a staff member who greets _____ and guides them to their tables.
- v. _____ Menu is a menu in which each item is priced separately.
- vi. An inventory is a _____ of all the items that a food and beverage establishment has in stock.
- vii. FIFO _____ is a method of inventory management in which items that are received first are used or sold first.
- viii. A POS _____ system is a computerized system that is used to record sales and process payments in a food and beverage establishment.

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PART-B
SUBJECTIVE**

Time Allowed: 1 Hour 10 Minutes

Marks: 22

SECTION-I

Q NO.2 Attempt any 6 questions.

(06x02)=12

- i. Define the term “hospitality”?
- ii. What are some guidelines for placing orders to the kitchen and bar, and how can they be communicated effectively?
- iii. What is a tray, and how can it be used in food and beverage service?
- iv. What is the purpose of pest control in Food & Beverages industry?
- v. What are some tasks involved in closing down a restaurant at the end of a service period?
- vi. What are some types of food and beverage service, and what are their differences?
- vii. What are the principles of cleaning, and why are they important in food and beverage service?
- viii. What is personal hygiene, and why is it important in food and beverage service?
- ix. Why is personal hygiene important for food handlers?

SECTION – II

Q NO.3 Attempt any two questions.

(02x05)=10

- i. Describe the process of setting up a restaurant for a lunch service, including the tasks that should be performed and the equipment that should be prepared.
- ii. Analyze the importance of effective communication in a food and beverage establishment.
- iii. Explain FIFO and LIFO, and provide examples of how they can be applied in practice

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PRACTICAL

Time Allowed: 90 Minutes

Marks: 12

Note: Attempt any one Question.

- i. Demonstrate how to set a table for a fine dining experience, including the proper placement of utensils, glassware, and tableware. Explain the rationale behind each placement.
- ii. Demonstrate how to prepare and serve a simple cocktail, such as a gin and tonic or a rum and coke. Explain the steps involved in preparing the drink and the proper way to serve it to the customer.