

[illegible]

**Total No. of Questions : 09**

**Max. Marks : 30**

- a) Menu
- b) Dispense Bar
- c) Food pick up area
- d) BOT
- e) Nourishing Beverages
- f) Misc-en-scene
- g) Dummy waiter
- h) Table linen
- i) Cover
- j) Pantry

### SECTION-B

- Q2. Write in brief about the origin of Menu.
- Q3. Discuss the courses of American Breakfast with examples.
- Q4. Mention in steps the manufacturing process of tea.
- Q5. Differentiate between Stimulating and Refreshing Beverages.
- Q6. Throw light on different shapes and sizes of cigars.

### SECTION-C

- Q7. Discuss the heavy equipments used in Pantry .Mention their uses.
- Q8. Draw the format of the KOT used in the restaurant.
- Q9. List the 17 courses of French Classical Menu with suitable examples

**NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC case against the Student.**