

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**M.Sc.(HMCT) (2015 to 2017) (Sem.-1)**

## FOOD & BEVERAGE SERVICE

**Subject Code : MSCHM-102**

**Paper ID : [C1202]**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTION TO CANDIDATES :**

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students has to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students has to attempt any TWO questions.**

## SECTION-A

- 1. Write short notes on :**

- a) Mise-en scene
- b) Kitchen stores
- c) A la carte service
- d) Hollowware
- e) Table Linen
- f) Cover
- g) Plate room
- h) Cutlery
- i) Menu
- j) French service

### SECTION-B

2. List the duties and responsibilities of a restaurant captain.
3. Write a short note on kitchen stewarding.
4. List criteria for selection of glassware.
5. Describe the function of service and production areas in F&B operations.
6. List the courses in French classical menu.

### SECTION-C

7. Write an essay on new world cuisine menu.
8. Classify beverages with examples.
9. Draw an organization chart of F&B department of a big city hotel.