

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2022-2023

COURSE : Craftsmanship Certificate Course in Food & Beverage Service
SUBJECT : Food Service
TIME ALLOWED : 03 Hours
MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Define Mise-en-Scène and Mise-en-Place. Enlist five duties carried out during Mise-en-Scène and Mise-en-Place.
OR
Explain any 5 types of catering establishment. (10)
- Q.2. List duties and responsibilities of a restaurant manager.
OR
List attributes of a waiter. (10)
- Q.3. Explain types of Menu.
OR
Explain types of Breakfast. (10)
- Q.4. List down the toasting procedure followed in a state banquet.
OR
Draw and explain any five banquet seating arrangements. (10)
- Q.5. Write the French classical menu with the examples. (10)
- Q.6. Draw the KOT format and explain its system. (10)
- Q.7. Explain in brief the use of (any five):
(i) Nut Cracker
(ii) Grape scissors
(iii) Cigar cutter
(iv) Chafing dish
(v) Corkscrew
(vi) Sundae spoon (5x2)
- Q.8. Write short notes (any two):
(i) Polyvit method
(ii) Side board
(iii) Job prospects in hotel industry (2x2)

SUBJECT CODE: CFBS01

Q.9. State True or False:

- (i) Water is served from right side.
- (ii) Large knife is placed on guest table for cutting fruits.
- (iii) Apple pie is served in cocktail glass.
- (iv) EPNS stands for Electro Plated Nickel Silver.
- (v) Burnishing method is used for silver cleaning.
- (vi) KOT is control measure used in restaurant.
- (vii) Restaurant waiter is called sommelier.
- (viii) Slip cloth is used by guest to clean hands after meals.
- (ix) Nachos can be served as bar snack.
- (x) Pantry is a place to store crockery and cutlery required in daily restaurant operations.

(10x1=10)

Q.10. Match the following:

- | | |
|-----------------------|------------------------|
| (i) Crockery | (a) Fork |
| (ii) Breakfast | (b) Baked salmon |
| (iii) Tea | (c) glassware |
| (iv) Coffee shop | (d) Protects table top |
| (v) Cutlery | (e) Room service |
| (vi) Table cloth | (f) Large gathering |
| (vii) Champagne coupe | (g) Opens 24/7 |
| (viii) Butter | (h) Bowl |
| (ix) Fish | (i) CTC |
| (x) Banquet | (j) First meal |

(10x1=10)

SUBJECT CODE: CFBS02

EXAM DATE: 21.12.2022

ROLL No. 2262402001

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2022-2023

COURSE : Craftmanship Certificate Course in Food & Beverage Service
SUBJECT : Beverage Service
TIME ALLOWED : 03 Hours
MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Classify alcoholic beverages with examples. (10)
OR
Define wine. Explain different types of wine. (10)
- Q.2. Write step by step procedure of service of white wine in a restaurant. (10)
OR
Write step by step procedure of service of red wine in a restaurant. (10)
- Q.3. What is cocktail? List the points you will keep in mind while making cocktail. (10)
OR
List ways to improve beverage control in bar. (10)
- Q.4. Provide recipe, garnish and glassware used for any two cocktails from the following:
(i) Mojito
(ii) Screw driver
(iii) Martini
(iv) Bloody Mary
(v) Gimlet
(vi) Cuba Libre
OR
Write short notes (any two):
(i) Preparation of tea
(ii) Brewing of coffee
(iii) preparation of lemonade (2x5=10)
- Q.5. Define beer. List steps involved in service of beer. (2+8=10)
- Q.6. Differentiate between:
(i) Pot still and patent still
(ii) Distillation and Fermentation
(iii) Cocktails and mocktails
(iv) Wines and Spirits (4x2½=10)

SUBJECT CODE: CFBS02

Q.7. Explain the following terms (any five):

- | | | |
|-----------|----------------|---------------|
| (i) Cider | (ii) Congeners | (iii) Compari |
| (iv) Hops | (v) Brix | (vi) Kahwa |
- (5x2=10)

Q.8. Attempt any two:

- (i) Storage of alcoholic beverages
 (ii) Dispensing of spirits
 (iii) Equipment used in bars
- (2x5=10)

Q.9. A. Match the following:

- | | |
|---------------------|-----------------------------|
| (i) Calvados | (a) Orange flavored liqueur |
| (ii) Julep strainer | (b) Tequila |
| (iii) Gin | (c) London dry |
| (iv) Blanco | (d) Bar equipment |
| (v) Cointreau | (e) Brandy |
- (5x1=5)

B. State True or False:

- (i) Zuwbrowka is a type of whisky.
 (ii) Champagne is a red wine. *T*
 (iii) Wine is fermented juice of grapes. *T*
 (iv) Beer is made from barley. *T*
 (v) Tequila is flavored with Agave cactus plant.
- (5x1=5)

Q.10. Fill in the blanks:

- (i) Champagne must be served in eight bend side
 (ii) Beverage service is done from eight side.
 (iii) Sommelier is also known as _____.
 (iv) _____ is the base ingredient in making of wine.
 (v) Red wine must be served in _____ (glass).
 (vi) The base ingredient in making of Tequila is _____.
 (vii) _____ is used in flavouring of Gin.
 (viii) Cognac is made in _____.
 (ix) The ideal capacity of Tom Collins glass is _____.
 (x) Old fashioned is a _____ based cocktail.
- (10x1=10)
