

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2021-2022

COURSE : 1 ½ Year Diploma in Food & Beverage Service  
SUBJECT : Hygiene & Sanitation  
TIME ALLOWED : 02 Hours  
MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. What are the factors affecting the growth of microbes? Write down the beneficial role of microorganisms. (5+5=10)
- Q.2. Explain waste management. Write its advantages and disadvantages. (10)  
OR  
Explain the role of FSSAI.
- Q.3. Explain the principles of HACCP. (5)
- Q.4. Discuss first aid treatment for cuts and wounds. (5)  
OR  
List safe food handling tips.
- Q.5. Discuss the basic rules of hygiene in kitchen. (5)  
OR  
Write down the sanitary procedure followed during handling food.
- Q.6. Explain the following (Any two): (5)  
a) Food Contamination  
b) Cross Contamination  
c) Receiving

Q.7. Fill in the blanks:

- a) E.coli is a type of \_\_\_\_\_.
- b) Yeast & molds are \_\_\_\_\_.
- c) A clean cut in the skin caused by sharp tool or object \_\_\_\_\_.
- d) Contamination of food caused by bacteria is known as \_\_\_\_\_.
- e) An injury caused by the tearing of tissues \_\_\_\_\_.

(5x1=5)

Q.8. State True or False:

- a) Hygiene derived from word "Hygeia" which means "Nutrition and Health".
- b) Algae are source for agar & agarose.
- c) Incineration is a type of waste disposal.
- d) Lack of promptness in storing delivered items can lead to food spoilage.
- e) Yeast and molds can grow at the temperature range of 20-50 degree.

(5x1=5)

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SUBJECT CODE: DFB-02

EXAM DATE: 09.06.2022

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2021-2022

COURSE : Diploma in Food & Beverage Service  
SUBJECT : Beverage Service  
TIME ALLOWED : 03 Hours

MAX. MARKS:100

(Marks allotted to each question are given in brackets)

1-5)

Q.1. Write various duties & responsibilities of a Bar Manager.

OR

Explain the opening & closing duties of a Barman.

(10)

Q.2. What are the steps involved in service of White Wine?

OR

Classify Non-alcoholic beverage with suitable examples.

(10)

Q.3. Explain the various rules of making cocktails, Give 2 recipes of vodka based cocktails.

OR

Explain in detail the different F&B outlets. Justify their popularity.

(5+5=10)

Q.4. Classify liqueur & explain any five brands with its Base & Country.

(10)

Q.5. Define Wine. Classify Wine with examples.

OR

Write notes on the effect of alcohol on human body.

(10)

Q.6. Write short notes in one or two lines:

a) Armagnac

b) Aromatized wine

c) Lager

d) Tequila

e) Cappuccino

(5x2=10)

Q.7. Write the recipe of following cocktails:

a) Daiquiri

b) Screw Driver

c) Mai Tai

d) Tom Collins

e) Mint Julep

(5x2=10)

Q.8. Match the following:

- |                 |                     |
|-----------------|---------------------|
| a) Whisky       | i) Beer             |
| b) Ale          | ii) Chai Bar        |
| c) Bloody Mary  | iii) Cognac         |
| d) Gin          | iv) Liqueur         |
| e) Kahlúa       | v) Juniper Berries  |
| f) Pinot Noir   | vi) Black grape     |
| g) Over Pouring | vii) Sparkling wine |
| h) Brandy       | viii) Barley        |
| i) Dégorgement  | ix) Cocktail        |
| j) RBO          | x) Bar frauds       |

(10x1=10)

Q.9. State True or False:

- Aging is not done in bottles.
- Blush wines are example of Still Wines.
- Bitter is an example of Aromatized wine.
- Martini is a brand name of vodka.
- Loire is a region in Spain.
- Black grapes can be used for making white wine.
- Racking is a process of Maturation.
- Pupitre is an oak wood cask for aging of wine.
- Asti Spumante is a sparkling wine.
- Cold coffee is an example of stimulating Beverage.

(10x1=10)

Q.10. Fill in the blanks:

- Maturation is done in \_\_\_\_\_. (Bottle/Cask/Jar)
- Appellation d'origine controlee is full form of \_\_\_\_\_. (ADOC/AOC)
- Champagne comes from \_\_\_\_\_ region. (France/Spain)
- Sommelier is a waiter having good knowledge of \_\_\_\_\_. (Wine/Whisky)
- Cuillere is the French term for \_\_\_\_\_. (Spoon/Knife)
- Sherry is an example of \_\_\_\_\_ wine. (Rose/Fortified)
- Jigger is also another name for \_\_\_\_\_. (Bar Spoon/Peg measure)
- \_\_\_\_\_ base is used to make Mai Tai cocktail. (Rum/Gin)
- Chardonnay is an example of \_\_\_\_\_ grape. (White/Black)

(10x1=10)

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SUBJECT CODE: DFB-01

EXAM DATE: 07.06.2022

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2021-2022

COURSE : Diploma 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. Draw the organization structure of Food and Beverage Service Department of a large hotel. Also explain the major responsibilities of a waiter.  
OR  
What is banquet and its different types of setup? Explain. (10)
- Q.2. What is linen and explain different types of linens used in restaurant with their sizes?  
OR  
What is crockery and its different types? Elaborate different steps to be followed while taking care of crockery. (10)
- Q.3. Explain the role of kitchen stewarding department and list the various jobs performed by it. (10)
- Q.4. What is Silver and American service? Explain its advantages and disadvantages. (10)
- Q.5. What is accompaniment and give the accompaniment of five dishes with their cover setup. (10)
- Q.6. What is Silver polishing and explain different methods of silver polishing. (10)
- Q.7. Enlist eleven course French classical menu along with one example of each course.  
OR  
What is menu and explain various types of menus which are used in hotel industry? (10)
- Q.8. Differentiate between:  
a) Mise-en-Place and Mise-en-Scene      b) English and American breakfast  
OR  
Write short note on:  
a) Commercial catering      b) Airline catering (5+5=10)

SUBJECT CODE: DFB-01

EXAM DATE: 07.06.2002

SUBJECT CODE: DCS-03

Q.9. Explain any four:

- a) Cosy
- b) Aboyeur
- c) QSR
- d) Cassata
- e) Caviar
- f) Cover

(4x2½ = 10)

Q.10. A. State True or False:

- a) A Polivit is an aluminum metal sheet.
- b) We serve sweet dishes in Dessert course.
- c) Russian service is also known as Family service.
- d) Stilton is a type of cheese.
- e) Sorbet is also known as rest course.

(5x1=5)

B. Fill in the blanks:

- a) Pate de Foie gras is made from \_\_\_\_\_ liver.
- b) APC stands for \_\_\_\_\_.
- c) Worcestershire sauce is an accompaniment of \_\_\_\_\_.
- d) Height of Dinner table from ground is \_\_\_\_\_.
- e) The French word for floor waiter is \_\_\_\_\_.

(5x1=5)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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ACADEMIC YEAR 2021-2022

COURSE : 1 ½ Year Diploma in Food & Beverage Service  
SUBJECT : Business Communication  
TIME ALLOWED : 02 HRS. MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. What is Communication? Why communication skills are important to organizational success, describe with examples? (10)
- Q.2. Write down any six key principles of business letter writing. Also explain the different types of a business letter. (10)
- OR**
- Write a complaint letter to your supplier against the supply of damaged goods to your organisation. (10)
- Q.3. Write a comprehensive note on non-verbal Communication and explain its importance. (5)
- OR**
- Enumerate any three barriers of communication. Explain the different modes of overcoming the communication barriers for the growth of organisation. (5)
- Q.4. What is Horizontal communication? Distinguish it with Vertical communication. (5)
- Q.5. Write a brief note on **any one**: (5)
- a) What is grapevine Communication?  
b) Significance of positive gestures and body language in Business. (5)
- Q.6. What are the key points of good response while communicating with a guest in hotel? (5)
- OR**
- What is the difference between interpersonal and intrapersonal communication? (5)
- Q.7. How social media can be used responsibly in an organisation? Explain. (5)

Q.8. State True or False:

- a) Non verbal communication is always complimentary to the verbal communication.
- b) D.O. (Demi- Official) is a term related to a telephonic conversation between two friends.
- c) An organisation is free to spread false and misleading information to increase its business prospects.
- d) Jargons should always be used to make an impression while talking to a customer.
- e) Non verbal communication includes written communication.

(5x1=5)

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E: 08.06.2022

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SUBJECT CODE: DFB-03

EXAM DATE: 10.06.2022

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2021-2022

COURSE : Diploma in Food & Beverage Service  
SUBJECT : F & B Control  
TIME ALLOWED : 02 Hours  
MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. What is job description? Explain the significance of training staff.  
OR  
Explain the various steps of control process. What is the role of purchase department in control process. (10)
- Q.2. Explain what is cost? Explain different types of cost. (10)
- Q.3. Differentiate between:  
a) Beverage Production control & Beverage Sales control  
b) Menu engineering & Menu analysis (2x2½=5)
- Q.4. Draw the formats (any two):  
a) Invoice Stamp  
b) Bin card  
c) Food & Beverage Transfer memo  
d) Requisition (2x2½ =5)
- Q.5. Explain the following in 1 – 2 lines (any five):  
a) Cover  
b) Sales  
c) Invoice  
d) Budget  
e) Plow horses  
f) Perishable food items  
g) SOP (5x1=5)
- Q.6. State True or False:  
a) Puzzle is profitable and unprofitable in Menu Analysis graph.  
b) Rent & Insurance premium is an example of Variable Cost.  
c) Average sales is calculated by dividing total sales with number of cover.  
d) Preparing Budget is an important part of Control Technique.  
e) Security check is not important during the process of receiving. (5x1=5)

Q.7. Match the following:

- |                      |                                  |
|----------------------|----------------------------------|
| a) ISO               | i) Fixed cost                    |
| b) AGMARK            | ii) Menu Analysis                |
| c) Invoice           | iii) Bill                        |
| d) Insurance Premium | iv) International standard order |
| e) DOG               | v) Food standard                 |

(5x1=5)

COURSE

SUBJECT  
TIME AL

Q.8. Fill in the blanks:

- a) FIFO is a method of \_\_\_\_\_. (Issuing/Purchasing)
- b) \_\_\_\_\_ is described as the financial plan of a management. (Revenue/Budget)
- c) Invoice stamp is used by \_\_\_\_\_ department. (Receiving/Purchasing)
- d) Wages are examples of \_\_\_\_\_. (Fixed cost/ Variable cost)
- e) \_\_\_\_\_ is both unprofitable and unpopular in menu analysis. (Puzzle/Dog)

(5x1=5)

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