

DFBS

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

COURSE	:	1 ½ Year Diploma in Food Production / Food & Beverage Service/ Housekeeping/ Bakery & Confectionery	
SUBJECT	:	Hygiene & Sanitation/हाइजीन व सेनिटेशन	
TIME ALLOWED	:	02 HRS.	MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

(प्रत्येक प्रश्न के लिए आवंटित अंक कोष्ठक में दिए गए हैं)

Q.1. Explain the beneficial role of micro-organism to food industry with suitable examples.

उपयुक्त उदाहरण देते हुए खाद्य उद्योग में सूक्ष्म जीवों की लाभकारी भूमिका की व्याख्या कीजिए।

(10)

Q.2. i) Explain the receiving procedure for raw materials in the hotel.
ii) Suggest ways to store perishable and non-perishable items in the general store of a hotel.

i) होटल में कच्चा माल प्राप्त करने की प्रक्रिया की व्याख्या कीजिए।

ii) किसी होटल के सामान्य स्टोर में खराब होने वाली और खराब न होने वाली वस्तुओं को स्टोर करने के तरीके सुझाएं।

(10)

Q.3. Differentiate between contamination of food and spoilage of food.

भोजन के संदूषण और भोजन के खराब होने के बीच अंतर करें।

OR/या

List the steps to properly wash your hands while handling food.

भोजन संभालते समय अपने हाथों को अच्छी तरह से धोने के चरणों की सूची बनाएं।

(5)

Q.4. Discuss the principles of HACCP.

HACCP के सिद्धांतों पर चर्चा करें।

OR/या

Elucidate the role of FSSAI.

FSSAI की भूमिका को स्पष्ट कीजिए।

(5)

Q.5. Discuss wounds and its precaution.

घावों और उनकी सावधानियों पर चर्चा करें।

(5)

Q.6. Write the different methods of waste disposal.

अपशिष्ट निपटान की विभिन्न विधियों को लिखिए।

OR/या

Write advantages of waste disposal.

अपशिष्ट निपटान के लाभ लिखिए।

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

- i) 3 R of waste management
- ii) Swachh Bharat Abhiyan
- iii) Safe service of food
- iv) Laceration
- v) Danger zone
- vi) First aid

निम्नलिखित शब्दों की व्याख्या करें (कोई पाँच):

- i) अपशिष्ट प्रबंधन के 3 R
- ii) स्वच्छ भारत अभियान
- iii) भोजन की सुरक्षित सेवा
- iv) लेसिरेशन
- v) डेंजर जोन
- vi) प्राथमिक चिकित्सा

(5x1=5)

Q.8. State True or False:

- i) During food handling, always use single use fresh gloves.
- ii) Do comb / brush your hair when you are near food.
- iii) Food poisoning is caused by algae only.
- iv) Hygiene is the study of disease.
- v) Cooked and raw food can be kept together.

सही या गलत बताएं:

- i) भोजन को संभालने के दौरान, हमेशा एक बार उपयोग किए जाने वाले ताजे दस्तानों का उपयोग करें।
- ii) जब आप खाने के पास हों तो अपने बालों में कंघी/ब्रश करें।
- iii) खाद्य विषाक्तता केवल एल्गो के कारण होती है।
- iv) स्वच्छता रोग का अध्ययन है।
- v) पके और कच्चे भोजन को एक साथ रखा जा सकता है।

(5x1=5)

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

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. Discuss the history of the catering industry. In short explain various types of catering establishment. (10)

OR

Define Menu. Explain any two types of menu. Also specify the functions of the menu. (10)

Q.2. Draw the layout of a food and beverage pantry. State the functions of the pantry. (10)

OR

Draw the organization chart of a food & beverage department in a five-star hotel. Discuss the duties and responsibilities of a Banquet Manager. (10)

Q.3. Differentiate between Mise-en-place and Mise-en-scene. Write the basic rule of laying a table. (10)

OR

Enlist the thirteen course French classical menu with one example of each. (10)

Q.4. Draw a labeled diagram of a sideboard. Illustrate the significance of sideboard in a fine dining restaurant. (10)

Q.5. Write short notes on (any four):
i) Room Service ii) Russian Service iii) Silver Service
iv) American Service v) Buffet Service vi) Family Service
vii) In-room service viii) Gueridon Service
(4x2½=10)

Q.6. Draw the hierarchy of kitchen stewarding department in a 5-star hotel. Describe the duties and responsibilities of a kitchen steward. Enlist equipments used in kitchen stewarding. (3+4+3=10)

Q.7. Define breakfast. Explain any four types of breakfast. (2+8=10)

Q.8. Explain the following in 2-3 lines (any five):

- | | | | |
|-----------------------|--------------|-----------------|----------------|
| i) Banquets | ii) Hotplate | iii) EPNS | iv) Coffee cup |
| v) Ethnic restaurants | vi) Bar | vii) Bain Marie | viii) Café |
- (5x2=10)

Q.9. A. Write the full forms of the following:

- i) KOT ii) BOT iii) QSR iv) ODC v) FP
- (5x1=5)

B. State True or False:

- i) Chafing dish is an example of hollowware.
 - ii) Cyclic menus is used in school and college canteens.
 - iii) Rectangular trays are known as 'salvers'.
 - iv) Institutional catering is an example of commercial catering.
 - v) Plat du jour is known as card of the day.
- (5x1=5)

Q.10. Match the following:

- | | |
|------------------------|----------------------------------|
| i) Coffee | a) Cutlery |
| ii) Side Board | b) Glassware |
| iii) Slip Cloth | c) Dessert |
| iv) Fish fork | d) Bar equipment |
| v) Snail Dish | e) Café |
| vi) Brandy Balloon | f) Tray jack |
| vii) Crème Caramel | g) Table linen |
| viii) Indian breakfast | h) Specialized service equipment |
| ix) Muddler | i) Silver cleaning |
| x) Polvit | j) Stuffed parathas |
- (10x1=10)

23.05.2023

SUBJECT CODE: DFB-01

EXAM DATE: 23.05.2023

ROLL No.....

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

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. Discuss the history of the catering industry. In short explain various types of catering establishment.

OR

Define Menu. Explain any two types of menu. Also specify the functions of the menu.

(10)

Q.2. Draw the layout of a food and beverage pantry. State the functions of the pantry.

OR

Draw the organization chart of a food & beverage department in a five-star hotel. Discuss the duties and responsibilities of a Banquet Manager.

(10)

Q.3. Differentiate between Mise-en-place and Mise-en-scene. Write the basic rule of laying a table.

OR

Enlist the thirteen course French classical menu with one example of each.

(10)

Q.4. Draw a labeled diagram of a sideboard. Illustrate the significance of sideboard in a fine dining restaurant.

(10)

Q.5. Write short notes on (any four):

i) Room Service
iv) American Service
vii) In-room service

ii) Russian Service
v) Buffet Service
viii) Gueridon Service

iii) Silver Service
vi) Family Service

(4x2½=10)

Q.6. Draw the hierarchy of kitchen stewarding department in a 5-star hotel. Describe the duties and responsibilities of a kitchen steward. Enlist equipments used in kitchen stewarding.

(3+4+3=10)

Q.7. Define breakfast. Explain any four types of breakfast.

(2+8=10)

Q.8. Explain the following in 2-3 lines (any five):

- | | | | |
|-----------------------|--------------|-----------------|----------------|
| i) Banquets | ii) Hotplate | iii) EPNS | iv) Coffee cup |
| v) Ethnic restaurants | vi) Bar | vii) Bain Marie | viii) Café |
- (5x2=10)

Q.9. A. Write the full forms of the following:

- | | | | | |
|--------|---------|----------|---------|-------|
| i) KOT | ii) BOT | iii) QSR | iv) ODC | v) FP |
|--------|---------|----------|---------|-------|
- (5x1=5)

B. State True or False:

- i) Chafing dish is an example of hollowware.
 - ii) Cyclic menus is used in school and college canteens.
 - iii) Rectangular trays are known as 'salvers'.
 - iv) Institutional catering is an example of commercial catering.
 - v) Plat du jour is known as card of the day.
- (5x1=5)

Q.10. Match the following:

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|------------------------|----------------------------------|
| i) Coffee | a) Cutlery |
| ii) Side Board | b) Glassware |
| iii) Slip Cloth | c) Dessert |
| iv) Fish fork | d) Bar equipment |
| v) Snail Dish | e) Café |
| vi) Brandy Balloon | f) Tray jack |
| vii) Crème Caramel | g) Table linen |
| viii) Indian breakfast | h) Specialized service equipment |
| ix) Muddler | i) Silver cleaning |
| x) Polvit | j) Stuffed parathas |
- (10x1=10)

SUBJECT CODE: DFB-02

EXAM DATE: 25.05.2023

ROLL No.....

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

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)

Q.1. Explain different types of non-alcoholic beverages with the help of a chart. Name any six non-alcoholic beverages suitable for summers. (7+3=10)

OR

Define wine. Classify wines with suitable examples. (2+8=10)

Q.2. Name two international brands of following spirits with their country of origin.

- i) Whisky
- ii) Rum
- iii) Gin
- iv) Vodka
- v) Tequila

(5x2=10)

OR

Define cocktails. In short explain any three methods of making cocktail. Name two classic cocktails with their base spirits. (2+6+2=10)

Q.3. Draw and label the bar layout. Discuss any four common bar frauds.

OR

Write the opening and closing duties of a bar tender. (10)

Q.4. How will you serve the following (any two):

- i) Red Wine
- ii) Beer
- iii) Tequila
- iv) Brandy

(2x5=10)

Q.5. Differentiate between (any two):

- i) Old world wine and New world wine
- ii) Ale beer and Lager beer
- iii) Scotch whisky and Irish whisky
- iv) Cognac and Armagnac

(2x5=10)

Q.6. Define Liqueurs. Write flavor and base spirit of the following liqueurs:

- i) Cointreau
- ii) Drambuie
- iii) Kahlúa
- iv) Malibu

(2+8=10)

Q.7. Write short notes on:

- i) Alcohol and its effect on human body
- ii) Food and wine pairing

(2x5=10)

Q.8. Explain the following in one or two lines (any ten):

- i) Remuage
- ii) Grappa
- iii) Phylloxera
- v) Fenny
- vi) Racking
- vii) Squashes
- ix) Grey Rot
- x) Rose Wine
- xi) Vodka

- iv) Sake
- viii) Ageing
- xii) Absinth

(10x1=10)

Q.9. A. Fill in the blanks:

- i) _____ is a Jamaican coffee flavored liqueur.
- ii) _____ wine is served with red meat.
- iii) _____ is fermented sap of palm trees from India.
- iv) _____ flower is used in brewing beer.
- v) B.O.T means _____.

B. Expand the following:

- i) VO
- ii) VSOP
- iii) XO
- iv) AOC
- v) VS

(5+5=10)

Q.10. Match the following:

- i) Tea
- ii) Jigger
- iii) Champagne
- iv) Port
- v) Bock
- vi) Sake
- vii) Canadian whisky
- viii) Kirch
- ix) Żubrówka
- x) Gin
- a) Rye
- b) Juniper berries
- c) Camellia Sinesis
- d) Japan
- e) Peg measure
- f) Fruit brandy
- g) Sparkling wine
- h) Steeped with buffalo grass
- i) Portugal
- j) German beer

(10x1=10)

25.05.2023

SUBJECT CODE: DCS-03

EXAM DATE: 24.05.2023
ROLL No.....

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

COURSE : 1 ½ Year Diploma in
Food & Beverage Service / Housekeeping /
Front Office Operations
SUBJECT : Business Communication/बिज़नेस कम्युनिकेशन
TIME ALLOWED : 02 HRS. MAX. MARKS: 50

(Marks allotted to each question are given in brackets)
(प्रत्येक प्रश्न के लिए आवंटित अंक कोष्ठक में दिए गए हैं)

Q.1. Define business communication. Explain various types of organizational communication.

व्यापार संचार को परिभाषित कीजिए। विभिन्न प्रकार के संगठनात्मक संचार की व्याख्या कीजिए।

OR/या

Explain the process of communication with the help of a diagram.

संचार की प्रक्रिया को रेखाचित्र की सहायता से समझाइए।

Q.2. Sky High restaurant has advertised vacancies for the post of waiters. Design your CV along with covering letter to apply for the post. (10)

स्काई हाई रेस्टोरेंट ने वेटर्स के पद के लिए रिक्तियों का विज्ञापन दिया है। पद के लिए आवेदन करने के लिए कवरिंग लेटर के साथ अपना सीवी डिजाइन करें।

OR/या

What are the parts of a business letter? Explain with suitable examples.

एक व्यापार पत्र के भाग क्या हैं? उपयुक्त उदाहरणों के साथ समझाइए।

Q.3. Discuss the importance of body language. (10)

बॉडी लैंग्वेज के महत्व पर चर्चा करें।

Q.4. Write a note on telephone etiquettes. (5)

टेलीफोन शिष्टाचार पर टिप्पणी लिखिए।

Q.5. Discuss common speech difficulties and the ways to overcome them. (5)

सामान्य भाषण कठिनाइयों और उन्हें दूर करने के तरीकों पर चर्चा करें।

Q.6. Differentiate between Official Letter and Demi Official Letter. (5)

आधिकारिक पत्र और डेमी आधिकारिक पत्र के बीच अंतर लिखें।

Q.7. State True or False:

- Noise is not a barrier of communication.
- Grapevine is an informal channel of communication.
- Bio-data does not give the details of an individual.
- Memorandums are means of oral communication.
- Facial expression is non-verbal communication.

सही या गलत बताएं:

- शोर संचार में बाधक नहीं है।
- ग्रेपवाइन संचार का एक अनौपचारिक माध्यम है।
- बायोडाटा किसी व्यक्ति का विवरण नहीं देता है।
- ज्ञापन मौखिक संचार के साधन हैं।
- चेहरे की अभिव्यक्ति गैर-मौखिक संचार है।

(5x1=5)

Q.8. Match the following:

- | | |
|-------------------------|-----------------------|
| i) Circular | a) Delivery of Speech |
| ii) Notes taking | b) Body language |
| iii) Facial expressions | c) Rumors |
| iv) Grapevine | d) Improves listening |
| v) Audience analysis | e) Formal letter |

निम्नलिखित को मिलाएं:

- | | |
|------------------------|----------------------------|
| i) परिपत्र | क) भाषण देना |
| ii) नोट्स लेना | ख) बॉडी लैंग्वेज |
| iii) चेहरे के भाव | ग) अफवाहें |
| iv) ग्रेपवाइन | घ) सुनने में सुधार करता है |
| v) दर्शकों का विश्लेषण | ङ) औपचारिक पत्र |

(5x1=5)
