Q.P. Code: 00229

		[Time: 2½ Hours]	[Marks:75]
	Please check wheth	ner you have got the right question paper.	
Q. 1 (a)	No choice will be offered to the stude Definitions :- (1 Mark) i) Motel ii) Pre-plated service iii) Ca		(15) (05)
(b) (i) (ii) (iii) (iv) (v)	Fill in the blanks:- (1 mark each) Silver service is also known as Restaurant manager reports to is the French term used of f is also known as Dummy wait Room service is also called as	 or Mise-en-scene. ter.	(05)
(c)	Match the following (1 mark each)		to (05)
	i) English service	i) Head waiter	-NO)
	ii) Maitre d' hotel	ii) Left hand side service	11
	iii) Old fashioned Glass	iii) Welfare catering	2
	iv) Hospital Catering	iv) Still room	
	v) Ancillary Section	v) Tumbler	
Q. 2 (i) (ii) (iii) (iv) (v) (v)	Give 5 duties of a Head waiter. Write a short note on a coffee shop. Draw the hierarchy chart of food & beverage department. How does the food & beverage service department co-ordinate with laundry (House Keeping) department. Write a short note on welfare catering.		(15) e Keeping)
Q. 3 (i) (ii) (iii) (iv) (v) (vi)	List any 5 specialty equipment with their uses. Explain silver dip (silver cleaning) Method.		(15)

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