



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examinations (December 2018)

School: Hotel Management

Program: Bachelor of Science in Culinary Arts

Course: Basic Food Service I

Course Code: CUL102

Semester: I

Max Marks: 50

Duration (mins) :120 mins

Note : 1. Figures to the right indicates full marks.

Q 1. A. Explain the term (Any 5)

5 Marks

- i) Transport Catering
- ii) Bar
- iii) Welfare Catering
- iv) Fast Food Restaurant
- v) Multi Cuisine Restaurant
- vi) Kitchen Stewarding
- vii) Cafeteria
- viii) Vending Machine

B. Fill in the blank

5 Marks

- i) Forks and spoons are also known as _____
- ii) American service is also called _____
- iii) Beverage service is from guest _____ side
- iv) Silver service is from guest _____ side
- v) Buffet service is also known as _____

Q.2 Answers in Brief

6 Marks

- A. i) Write down duties and responsibilities of Food & beverage Manager?
- ii) List down auxiliary departments of Food & beverage department and explain Pantry?

B. Write below terms in English and French (Any 4)

2 Marks

1. Waiter 2. Sommelier 3. Carver 4. Maître de Hotel 5. Chef de rang

- ii) Explain English Service along with advantages & disadvantages?

2 Marks

Q.3 Draw Charts (Any 2)

10 Marks

- i. Hierarchy chart of Restaurant?
- ii. Inter department Coordination chart of Food & Beverage service and other departments?
- iii. Hierarchy Chart of Bar?

Q.4 Answers in Brief

A. i) Write difference between A la carte and Table d hote menu?

2 Marks

B. Short Notes **(Any 4)**

8 Marks

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|----------------------|------------------|
| i. Mise en place | iv. Spices |
| ii. Bhunao | v. Mise en scene |
| iii. English Service | |

Q.5 Answers in brief (Any 2)

10 Marks

- i. Explain table service, Assisted Service, Self-service & Single Point Service?
- ii. Explain side board and list down the side board equipment with diagram?
- iii. Write down Indian West region specialty dishes for three states – Starter, Soup, Main course & sweets?