



# AJEENKYA

## D Y PATIL UNIVERSITY

### End Term Examinations (April / May 2019)

School: Hotel Management

Program: B SC In Culinary Arts

Course: Kitchen and Restaurant Operation

Course Code: CUL104

Semester: II

Max Marks: 50

Duration (mins): 120 Mins

Q 1. A Explain the term (Any 5)

5 Marks

- A. Café Simple
- B. Buffets
- C. Triplicate KOT method
- D. Brunch
- E. Dessert
- F. A la carte menu

B. Fill in the blank

5 Marks

- A. Banquets serves three broad categories of occasions: Social, Professional and \_\_\_\_\_.
- B. KOT stands for \_\_\_\_\_
- C. Cheese in called in French \_\_\_\_\_
- D. Stimulating beverages are \_\_\_\_\_ & \_\_\_\_\_
- E. ODC stands for \_\_\_\_\_

Q.2 Answers in Brief (Any 2)

10 Marks

- A. Write down functions of a control system?
- B. List down two examples of Hors d oeuvres, Poisson, Entrée, Legumes & entremets?
- C. Explain different types of KOT?

Q.3 Draw Charts (Any 2)

10 Marks

- A. Draw KOT in details?
- B. Draw a classification chart of Non- alcoholic beverages?
- C. Draw banquet organization structure and write and duties and responsibilities of Banquet Manager?

Q 4. Answer the following (Any 2)

10 Marks

- A. Define banquet and classified range of functions of banquets?
- B. Explain types of menus?
- C. Define Soup? Write down five national soups?

Q.5 Answers in Brief (Any 2)

10 Marks

- A. Explain Continental breakfast along with its courses?
- B. Write down 17 course French classical menu sequence along with explanation
- C. Explain contract of Agreement from banquet?