



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examination (December 2019)

School: Hotel Management

Program: BSc H & HA

Course: Basic Food Service - I

Course Code: HOM 103

Semester: I

Max Marks: 50

Duration (mins): 120

Q 1. A State true or false with reason

5 Marks

1. Food is not edible raw or cooked which is harmful for human body?
2. Cones are edible hollow in which ice cream is Poured?
3. QSR stands for Queen service Retro?
4. Punctuality is one of the attributes of Service Personal?
5. Menu means in English bill of fare?

B. Fill in the blank

5 Marks

1. Knife also known as _____
2. Sideboard is also called _____, _____.
3. Bartender called in French _____
4. Mise-en- Place, the French terms means to _____
5. Side Plate size in inches _____

C. Answer the following

5 Marks

1. List down four Ice Creams brands?
2. List down four QSR Restaurants?
3. List down four Indian spices?
4. List down four authentic sweet dishes from North region of India?
5. List down four authentic Main dishes from East region India?

Q.2 Draw hierarchy charts (Any 2)

10 Marks

1. Bar Department
2. Restaurant Department
3. Room Service Department

Q.3 Answers in brief (Any 2)

10 Marks

1. Write down definition of Menu, menu planning and importance of menu planning?
2. Write down attributes and etiquettes of Service personnel?

3. Explain Food and beverage department relationship with another department with chart?

Q.4 Short Terms (Any Four)

10 Marks

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|------------------|---------------------|
| 1. Hot Plate | 2. Coffee Shop |
| 3. Mise-en Place | 4. Staple Food |
| 5. Baghar | 6. American Service |

Q.5 Answers in brief (Any 1)?

5 Marks

2. Write down difference between A la carte menu and Table d' hote menu?
3. Draw sideboard and list down the items?

*******ALL THE BEST*******