



AJEENKYA

D Y PATIL UNIVERSITY

Unit Test- I (October-2019)

School: HOTEL MANAGEMENT

Program: BSC. CA

Course: Basic Food Service-I

Course Code: HOM 103

Semester: I Max Marks: 50

Duration (mins): 120 min

Q.1 Define the Following

(10 Marks)

- a) Menu b) Welfare catering c) Captive Market d) Silver Room
e) Linen Room f) sorbet g) Entree

Q.2 Answer the following Questions (Any Two)

(10 Marks)

- 1) Draw & explain the hierarchy chart of small Hotel
- 2) Plan Four Course Continental Menu- Dinner.
- 3) Explain any seven etiquettes of service Personnel.

Q.3 State True/ False

(5 Marks)

1. Mc Donalds serves only fast food.
2. Hollowware includes plates & spoons.
3. Cutlery includes plates and bowls.
4. Highball is a type of flatware.
5. Attributes means manners.
6. Sorbet is a dessert course.

7. Pasta is a American dish.

Q.4 Answer in brief any two.

(10 Marks)

1)Write the cover and accompaniments for any three classical Horsd'oeuvre .

2)Explain different types of Table services.

3)Plain Indian breakfast menu.

Q.5 Fill in the Blanks

(5 Marks)

1. French term for soup is.....

2.Accompaniments for pasta is.....

3.Cover set up for fish is.....&.....

4.Sauce served with Roast Turkey is.....

5. Consomme is soup

Q.6 Answer the following (Any Two)

(10 Marks)

1)Explain the concept of Mise-en-pla in regards to Restaurant operations

2)Define Menu. Explain Alacarte and Table-d'- Hote Menu with suitable eg.

3)Explain first five courses of French classical Menu with cover and accompaniments.

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