

TILAK MAHARASHTRA VIDYAPEETH, PUNE
B.Sc. IN HOSPITALITY AND TOURISM (757)
EXAMINATION: MAY- 2026
FIRST SEMESTER

C/CB
60:40

Subject : - Food & Beverage Service-I (757102)

Date: 29/05/2026

Total Marks: 60

Time: 10.00 am to 12.30 pm

Instructions: 1) Each question carries equal marks.
2) Attempt any 06 questions

Q. 1 Explain the following terms (10)

- | | | | |
|-----------------|--------------------|---------------------|-----------|
| 1. Sommelier | 2. KOT | 3. American Service | 4. Cover |
| 5. Gueridon | 6. EPNS | 7. Still room | 8. Bistro |
| 9. Dummy waiter | 10. Silver service | | |

Q. 2 Explain the important qualities of service personnel. (10)

Q. 3 a) Name any 5 cutlery used in Food and Beverage service along with its uses (05)

b) Write a short note on – Provisions from stillroom. (05)

Q. 4 a) Write a short note on – mise-en-scene. (05)

b) Write a short note on – Hotplate (05)

Q. 5 a) Draw a neat labelled diagram of Sideboard (05)

b) Explain the duties and responsibilities of Food and Beverage Manager (05)

Q. 6 a) Draw the organization chart of small hotel (05)

b) List down the advantages and disadvantages of Disposables (05)

Q. 7 Define the term “Cover”. Explain A la carte cover and Table d’ hote cover in detail. (10)

Q. 8 Draw the diagrams of following equipment (10)

- i) Sundae spoon, (ii) Cheese Knife, (iii) Corn-on-the-cob Holder, (iv) Fish Knife, (v) Snail dish