

F.B.S.

Section I: Attempt all the 13 questions. 55marks

01. Identify different kinds of beverages. 4marks
02. Identify and define seven main types of service operation in hotel. 5marks
03. Talk about different forms of Restaurant management. 5marks
04. What are the objectives of tourism restaurant? 1mark
05. Indicate the different categories of tourism restaurant. 4marks
06. What are criteria of restaurant classification? 3marks
07. Describe 3 categories of Snack-bar. 6marks
08. What is the difference between Russian service and French service? 6marks
09. What is the role of table service console? 4marks
10. Identify different categories of restaurant staff. 5marks
11. Give the main tasks of Wine butler in Restaurant. 4marks
12. What are the main steps for wine service? 3marks
13. Name essential criteria which are followed for hotel classification. 5marks

Section II: Choose and Answer any three (3) questions. 30marks

14. a) Describe the procedures for serving Champagne. 5marks
b) Give the main tasks of a waiter in Restaurant. 5marks
15. Explain wine classification by Vinification methods. — 10marks
16. Identify and define different categories of Restaurant. 10marks
17. Name and define 6 types of food service operation. 10marks
18. a. Describe the procedures of food and beverage service. 8marks
b. Explain guerdon service. 2marks

Section III: Choose and Answer any one (1) question. 15marks

19. Describe the rules of beverages service. 15marks
20. Indicate the procedures for serving white and red wine 15marks
21. List down 30 different types of bar equipments. ✓ 15marks