

TILAK MAHARASHTRA VIDYAPEETH, PUNE
B.Sc. AVIATION, HOSPITALITY & TRAVEL TOURISM (761)
EXAMINATION: DECEMBER - 2025
FIRST SEMESTER (2025 PATTERN)
Subject : Food & Beverage Service - I (76125-103)

Date: 19/12/2025**Total Marks: 30****Time: 10.00 am to 11.30 am**

Instructions:

- 1) Q1. Is compulsory
- 2) Each question carries equal marks.
- 3) Attempt any 02 questions from the remaining

Q. 1 Explain the following terms (any10) (10)

- a) ABC
- b) Cover
- c) Parts of bar
- d) KOT
- e) Dummy waiter
- f) QSR
- g) EPNS
- h) Lead Time
- i) 86 Items
- j) Size of cover
- k) Menu
- l) Vending Machine

Q. 2 Answer the following: (2 Marks each) (10)

- a) Write in brief about carte du jour, cyclic menu, plat du jour, buffet.
- b) Give the meal periods served in a 24-hour operational department
- c) Give any 4 types of Special Equipments & give the use of it.
- d) Explain the interdepartmental relationship between Kitchen & Food and Service Department.
- e) Draw a neat format of KOT

Q. 3 Give difference between : (2 Marks each) (10)

- a) Explain English Service (silver service) & American Service (pre-plated service)
- b) Difference A la Carte & Table d'hôtel.
- c) Difference Mise-en-place & Mise-en-scene
- d) Lunch & Brunch
- e) Dispense Bar & Lounge Bar

Q. 4 Write note on following: (Any 2) (5 Marks each) (10)

- a) Give any 5 Attributes of F& B service personnel.
- b) Short notes in Ancillary Areas.
- c) Classify Catering Establishment with examples

Q. 5 Give 4 examples of the following: (Any 5) (2 marks each) (10)

- a) Hollow ware equipment
- b) Methods of billing
- c) Footed glassware
- d) Breakfast egg preparation
- e) Types of linen used on table
- f) Preserves