

FOOD SERVICE- II (736)
Sample Question Paper
Class XII - 2018-19

Time: **3 Hours**

Max. Marks: **60**

General Instructions:

1. Question paper is divided into two sections: Section-A and Section- B.
2. **Section–A:**
 - i. Multiple choice question/Fill in the blanks/Direct Questions of 1 mark each. Answer any 10 questions out of the given 12 questions.
 - ii. Very Short Answer of 2 marks each. Answer any 5 questions from the given 7 questions.
 - iii. Short Answer of 3 marks each. Answer any 5 questions from the given 7 questions.
3. **Section–B:** Long/Essay type questions of 5 marks each. Answer any 5 questions from the given 7 questions.
4. All questions of a particular section must be attempted in the correct order.
5. Please check that this question paper contains 33 questions out of which 25 questions are to be attempted.
6. The maximum time allowed is 3 hrs.

SECTION –A

Answer any 10 questions out of the given 12 questions:

1. What do you understand by Café au lait? (1)
2. What is Preserves? (1)
3. Who is an Aboyeur? (1)
4. Give two other names of Room service. (1)
5. What is used to place advance breakfast orders in room service? (1)
6. What are the other names of function prospectus? (1)
7. Define Banquets. (1)
8. What do you understand by the term Mise- en -place? (1)
9. What is the accompaniment of canned tomato juice? (1)
10. In which pantry room is the plate warmer kept? (1)
11. What is the other name of manual dish wash system? (1)
12. Define a complaint. (1)

Very Short Questions: (2 marks each).

Answer any 5 questions out of the given 7 questions:

13. Name any two cereals and two rolls which are served in the breakfast. (2)
14. List the main functions of an effective control system. (2)
15. Briefly explain the “Duplicate Checking System”. (2)
16. Explain the role of RSOT in room service operation. (2)
17. Briefly explain Fork buffet. (2)
18. List the main functions of a Still room. (2)
19. Draw the staff organization of a pantry. (2)

Short Questions: (3 marks each).

Answer any 5 questions out of the given 7 questions:

20. Explain with examples, the courses of an American breakfast. (3)
21. Write the cover requirements of an Indian breakfast. (3)
22. Differentiate between Centralized and Decentralized room service. (3)
23. Differentiate between Room service and Restaurant service. (3)
24. Write any six features of a good pantry. (3)
25. List the factors essential for effective dish washing. (3)
26. Explain any three effective methods of handling complaints in hotels (3)

SECTION –B

Long/Essay type questions (5 marks each).

Answer any 5 questions out of the given 7 questions:

27. What are special Checks? Explain any five in brief. (5)
28. What does the banquet briefing? Why is it important? Write five of its advantages. (5)
29. What is a function prospectus? Draw a sample format of FP. (5)
30. Explain any five areas of a Pantry. (5)
31. Explain any five silver polishing methods. (5)
32. What is disaster management? Explain the stages of evacuation plan during the fire. (5)
33. List the three conditions needed for a fire. What are the common fire extinguishers? (5)