



PG – 603

**II Semester M.T.A. (5 Yrs. Integrated Course) Examination, June 2015  
(2014-15) (CBCS)**

**TOURISM ADMINISTRATION**

**Paper – 2.5 : Fundamentals of Food and Beverage Operations**

Time : 3 Hours

Max. Marks : 70

**SECTION – A**

1. Answer **any ten** sub-questions. **Each** carries **two** marks. (10×2=20)
- What does American Breakfast consists of ?
  - What is Dummy Waiter ?
  - Give two examples of Nourishing Beverages.
  - What is SPS ?
  - Give two brand names of LAGER BEER.
  - What are non-perishable commodities ?
  - Define Coffee Shop.
  - Name the types of Bar.
  - At what temperature does the Red Wine served ?
  - What is Transport Catering ?
  - What is a Cocktail ? Name two classic cocktails.
  - Name two Franchise Restaurants.

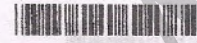
**SECTION – B**

Answer **any four** questions. **Each** carries **5** marks.

(4×5=20)

- Classify Restaurant with examples.
- Explain various types of Catering Establishments.
- Elaborate on Scope and Future of Food service industry.

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5. Write a note on purchasing process of commodities in F and B service industry.
6. Classify the food and beverage service industry.
7. Draw a layout of Restaurant with 50 covers.

SECTION - C

Answer **any two** questions. **Each** carries **15** marks. (2x15=30)

8. Explain in detail about Alcoholic and Non-Alcoholic Beverages with examples of each.
9. Draw the Organization Chart and F and B Department, explain the roles and responsibilities of all F and B personnel.
10. Briefly explain the coordination of F and B department with other departments in the a five star Hotel with a chart.

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