



2. JEE+EO+EE(EO) EdehEiaEE/ð nñE |E|XEESE =KE® E+É/ð :— 16
- (+) E'E'EExEEIE °E®EE ExE'E'EESEa IE(E|EO+É'EE®) 'EhE®E Eo®.
- (E) {EhE®VÉaEhEESÉO Ede]Q EdeFh.
- (EO) EdehEiaEE/ð SE®ü xE'EEOXESaEE jãabSEÖ aEEnO Eo® +EhE iaEE(EO) BEö jãab÷ nÖEbhaEESaEE SE®hEESaE °E]OEo®hE tE.
- (b) +zE 'E {EaE °EaEE E'E;EEMEEIE E'EE'EVE E'E;EEMEESEa IE(E|EO+É'EE®) 'EhE®E Eo®.
3. JEE+EO+EE(EO) EdehEiaEE/ð nñE |E|XEESE =KE® E+É/ð :— 16
- (+) YEOjE°]ö 'EhEEO IEaEE® Eo® +EhE iaEE°EE ð BEö Eo½®ü EdeFh.
- (E) <EOhEEO C±EE°E'Ev'aE °EaEE °Eöü Eo®haEE°EE ð SE®hE'rü |EEGoaEE E+É/ð.
- (EO) <xE-)±EE<]ö °EaEaEE ð Mise-en-scene and Mise-en-place 'E®EE E+É/ð.
- (b) EdeFxE GUSEa MEÖNE'E® E+É/ð.
4. JEE+EO+EE(EO) EdehEiaEE/ð nñE |E|XEESE =KE® E+É/ð :— 16
- (+) B+®EE<Q°E Eö]®ME'Ev'aE +zE +EhE {EaE °EaEE IEjEE'E®EE IE(E|EO+É'EE®) 'EEE/ð tE.
- (E) +E®EE]®E =dehEaEE ð +zE +EhE {EaE SEaE±E°]ö IEaEE®ü Eo®.
- (EO) +E®EE]®E }±EE<Q°EE ð 8 'E/ð®ü]®E xEC°E °EÖE'EE +EhE +E(±aEE °EÖE'EE'EE °E'EIE®E tE.
- (b) 'EdeEO]®E 'E®ü BEö ]®E E+É/ð.
5. {E®+E {EE®°IEIEÖ'E®EE +E(EhE EdeE |EEIEGoaEE tE±E ? {E®+E(EO) EdehEiaEE/ð nñE |E|XEESE =KE® E+É/ð :— 16
- (+) EdeFxE'Ev'aE +EhE.
- (E) E'E'EExEEIE +EIEIEÖ 'E/ð®E ZEE+EE.
- (EO) JE®E ½®EE'EE.
- (b) E'E'EExEEIE JEEt(EhEIESEÖ Eo'EIE®EE.
6. JEE+EO+EE(EO) EdehEiaEE/ð nñE |E|XEESE =KE® E+É/ð :— 16
- (+) E'E'EExEEIE |E'EE'EE'EE EdehEiaEE |EEde®SEa VÉaEhE EneEa VEEIEa?
- (E) VÉaEhE'EE®ü °EÖ½®E ]®°EE;ö Eo®haEE°EE ð |EEGoaEE E+É/ð.
- (EO) B ±EE Ede]®E'Ev'aE +EhE ]®±E bð ½®]®E'Ev'aE j®Eö Eo®.
- (b) E'E|EaE E'Ev'aE / 'EÖEa/ +EhE |E'EE'EE'EE/|E'EE'EE'EE °EaEE nÖEE'EE +xEÖE®E Eo®haEESÉO Ede'E®E'rüEÖ E+É/ð.

CON 55

(ENGLISH)

[ TIME ALLOWED—3 HOURS ]

(MARKS—100)

**FOOD AND BEVERAGE (THEORY-III)***Instruction:—All questions are compulsory..***Marks**

1. (a) Fill in the blanks (any five) :—

5

- (i) ..... is head of cabin crew.
- (ii) Preparation before an operation in restaurant is called .....
- (iii) ..... type fire extinguisher can be used on electrical fire.
- (iv) Pre-plated service also called as ..... service.
- (v) ..... is standard accompaniment served with soup.
- (vi) Beverages are classified as alcoholic and ..... beverages.

(b) State true or false (any five) :—

5

- (i) The beverage mixtures with alcohol are called as mocktails.
- (ii) Wine is non alcoholic beverage.
- (iii) BOT in food and beverage serviced is B Order Ticket.
- (iv) Aloo Ki Tikki belongs to Indian Cuisine.
- (v) Potage is soup in English.
- (vi) Carte de jour is daily menu.

(c) State two brands of following (any five) :—

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- |            |          |            |
|------------|----------|------------|
| (i) Whisky | (ii) Rum | (iii) Gin  |
| (iv) Vodka | (v) Beer | (vi) Wine. |

(d) Match the following pairs :—

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**'A' Group****'B' Group**

- |                    |                           |
|--------------------|---------------------------|
| (i) Full Plate     | (a) To lift Pastry        |
| (ii) Whiskey Glass | (b) To supply butter      |
| (iii) Pastry Spoon | (c) To eat                |
| (iv) Butter Knife  | (d) To drink              |
| (v) AP Spoon       | (e) To serve Whiskey      |
|                    | (f) To serve main course. |

[ Turn over

CON 55

**Marks**

2. Attempt any *two* of the following :— 16
- (a) Elaborate on safety rules in an aircraft.
  - (b) Draw full meal cart.
  - (c) List the any four napkin folds and explain the steps to fold any one.
  - (d) Elaborate on different sections within the food and beverage service department.
3. Attempt any *two* of the following :— 16
- (a) Plan a breakfast menu and draw a cover for the same.
  - (b) Write down the stepwise procedure to start service in economy class.
  - (c) Write down about Mise-en-scene and Mise-en-place for in-flight service.
  - (d) Write down the attributes of cabin crew.
4. Attempt any *two* of the following :— 16
- (a) Elaborate on food and beverage service areas in the airline catering.
  - (b) Prepare food and beverage checklist for international flight.
  - (c) Suggest 8 Maharashtrian snacks for international flight and support your suggestions.
  - (d) Write a note on ' Cocktails '.
5. How will you react to following situation ? Attempt any *two* of the following :— 16
- (a) Fire in a Cabin.
  - (b) On board guest fainted.
  - (c) Bad weather condition.
  - (d) On board food shortage.
6. Attempt any *two* of the following :— 16
- (a) What are the meals served to on board passengers ?
  - (b) Write the procedure to clear service trays after meals.
  - (c) Differentiate between the A la carte Menu and Table de hote Menu.
  - (d) Write down the procedure to be followed while serving to the passengers with special requests / children / disabled passengers.
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