## Questions for F&B Services Unit-3 DEPARTMENTAL ORGANISATION & STAFFING

1. F&B coordinates with \_\_\_\_\_\_department for payment of salary and budget

Choose the suitable option for the following question:

	development.		
	a)	Finance department	
	b)	Human Resources department	
	c)	Engineering department	
	d)	Security department	
2.	What is	s French term for Wine Butler?	
	a)	Chef de Rang	
	b)	Trancheurv	
	c)	Commis de Barasseur	
	d)	Sommelier	
3.	Somme	elier is responsible for which service?	
	a)	Soups	
	b)	Sweets	
	c)	Wine	
	d)	Food	
4.	Sculler	y refers to?	
	a)	Garbage	

	c)	Pot wash
	d)	Pest wash
5.	F&B de	epartment coordinates which department for fixing the menu plan?
	a)	Food production
	b)	Sales and marketing department
	c)	A&B both
	d)	None of these
6.	The Fre	ench word for steward is
	a)	Chef de rang
	b)	Demi-chef de rang
	c)	Maitre d hotel
	d)	Commis de rang
7.	In a ver	ry large hotel operation, banquet captains typically report to?
	a)	Food outlet manager
	b)	Restaurant manager
	c)	Banquet supervisors
	d)	Banquet managers
8.	Bar Ma	nager organizes anda bar's operations.
	a)	Controls
	b)	Manage
	c)	Enjoy
	d)	A&B both

b) Kitchen

9. Professional and hygienic appearance of a waiter		
a)	Staff should be clean and should use deodorants	
b)	Earrings should not be worn with the possible exception of studs/sleepers.	
c)	A&B both	
d)	None of the above	
10. What a	re the qualities required for the waiter?	
a)	Punctuality:	
b)	Knowledge	
c)	Honesty	
d)	All	
11. Kitcher	n stewarding responsible for	
a)	Equipment Management	
b)	Tools Repairs	
c)	Cleaning	
d)	All	
12	refers to keeping the work areas presentable	
a)	Misc –en –scene	
b)	Mise- en- place	
c)	Brine	
d)	Mousse	
13. The per	rson in charge of kitchen stewarding	
a)	Executive chef	
b)	General manager	
c)	Kitchen Stewarding Manager	
d)	None of the above	
14. Barista	word is of which origin?	

- a) Italian
- b) Indian
- c) French
- d) American