

**MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI**

Examination--July, 2020

CERTIFICATE COURSE IN HOTEL MANAGEMENT & CATERING TECHNOLOGY

[Ἑῶν—3 ἰεῖοῖ]

(BEÚÉ MÖÉ—100)

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- [illegible]

**(ENGLISH)**

[TIME ALLOWED —3 HOURS]

(MARKS — 100)

## FOOD & BEVERAGE SERVICES (PRACTICAL-III)

## Marks

- |    |   |    |
|----|---|----|
| 1. | Practical :—  | 60 |
|    | From the following practical task examinees has to perform any two tasks :— |    |
|    | (a) Laying a table cloth for A-La-Carte Cover.                              |    |
|    | (b) Arrange the Side Board.   |    |
|    | (c) Presenting Bills to foreigners.   |    |
|    | (d) Plan a Five Course Menu and Served it.                                  |    |
|    | (e) Presenting Menu card to Guests and service of Water.                    |    |
| 2. | Draw the diagram of (any <i>one</i> ) :—                                    | 20 |
|    | (a) Side Board.   |    |
|    | (b) A-la-Carte Cover.   |    |
|    | (c) Water Goblet and Beer Mug.  |    |
| 3. | Viva.   | 10 |
| 4. | Term work.  | 10 |