

MAHARASHTRA STATE BOARD OF VOCATIONAL EXAMINATIONS, MUMBAI

Examination, July 2014

CERTIFICATE COURSE IN FOOD AND BEVERAGE SERVICE

[Ἑβραῖον—3 ἰερέας]

(BEÚHÉ ~~NRÉ~~—100)

Éléxé (lé^aé-1)

°ΕΞΕΛΕ.—(1) °Ε'ΕC |Ε'ΙΧΕ + ΕΛΕ'Ε'ΕC

[illegible]
$$(3) \quad +\dot{E}^{\prime}\dot{E}^{a}\dot{E}^0 \quad i\dot{E}^1\dot{E}^2 \quad o\dot{E}^3\dot{E}^0 \quad +\dot{E}^4\dot{E}^a\dot{E}^b \quad E^c f^d.$$

गुण

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2. iÉÖÉ |ÉÉÉ®Éá xÉ(ÉÉÖÉ ; ááb÷ Éò®Éñá 15
3. Mé]Éá °ÉÉÉÉÉ É]á±ÉÉú ¢°ÉÉ Éñá bÉ±ÉÉÉ°ÉÉÉÉ. 30
4. |ÉíªÉÉÉÉÉð ´ÁÉ iÉ(ÉÉ°Éñá 15
5. iÉÉð (É®ÖÉÉ. 20

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

PREPARATION (PRACTICAL-I)

Instruction.—(1) All questions are *compulsory*.

(2) Figures to the right indicate *full* marks.

(3) Illustrate your answer with neat sketches wherever necessary.

Marks

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| 1. Students are asked to set the a'la carte cover. | 20 |
| 2. Three types of napkin folding. | 15 |
| 3. Receiving and seating the guest with proper dialogue. | 30 |
| 4. Term work—Journal. | 15 |
| 5. Students to be asked oral questions—Viva. | 20 |