

SECTION-B

- Q2. What are the different sections of Food & Beverage service department?
- Q3. Differentiate between commercial catering and welfare catering.
- Q4. What are the different ancillary sections of F&B department?
- Q5. Classify the term Chinaware and Hollowware.
- Q6. What are the various attributes of F&B personnel?

SECTION-C

- Q7. What do you understand by interdepartmental and intradepartmental relationship? Explain with suitable examples.
- Q8. Classify the term F&B service equipment's including furniture. Explain with the help of diagram and suitable examples.
- Q9. What do you understand by Russian service and English service? Explain with advantages and disadvantages.