

**B.H.M.C.T. / B. Sc. (Hospitality & Hotel Administration) Sem-I  
(CBCS-2018 Course) : SUMMER - 2019**

**SUBJECT : BASIC FOOD & BEVARAGE SERVICE – I  
(COMMON FOR B.H.M.C.T. & B.Sc. (H. & H.A.))**

**Day** : Thursday  
**Date** : 25/04/2019

**S-2019-2396**

**Time** : 10.00 A.M. To 12.30 P.M.  
**Max. Marks** : 60

**N.B.**

- 1) All questions are **COMPULSORY**.
- 2) Figures to the **RIGHT** indicate **FULL** marks.
- 3) Answer to both the sections should be written in **SEPARATE** answer book.

**SECTION - I**

**Q.1** Explain **ANY SIX** of the following. **(06)**

- |                        |                    |
|------------------------|--------------------|
| a) Take away           | e) Hot plate       |
| b) Sommelier           | f) Carte du jour   |
| c) In situ service     | g) Tray jack       |
| d) Industrial catering | h) Russian service |

**Q.2** Attempt **ANY THREE** of the following. **(12)**

- a) Define non commercial catering. Classify and briefly discuss any three types of transport catering.
- b) Discuss the functions of the food pick up area in a hotel.
- c) Discuss the duties and responsibilities of food and beverage manager.
- d) Describe the following food and beverage service areas  
i) Discotheque    ii) Room service

**Q.3** Attempt **ANY THREE** of the following. **(12)**

- a) Explain the various equipment used in the room service operation.
- b) What is the main function of a still room? List the equipment to be provided in a still room.
- c) Differentiate between Mise en Place and Mise en Scene.
- d) State any eight factors to be considered while selecting food and beverage equipment.

**SECTION - II**

**Q.4** Explain **ANY SIX** of the following. **(06)**

- |                       |                    |
|-----------------------|--------------------|
| a) Crumb down         | e) Polivit         |
| b) Aboyeur            | f) EPNS            |
| c) Transport catering | g) Café complet    |
| d) Drive thru         | h) English service |

**Q.5** Attempt **ANY THREE** of the following. **(12)**

- a) State any four objectives and characteristics of a food and beverage sector.
- b) Discuss the importance of right attitude towards work for food and beverage personnel.
- c) State the role of the following ancillary area in a hotel :  
i) Store    ii) Silver Room
- d) List out the various types of linen used in the restaurant and explain any three in detail.

**Q.6** Attempt **ANY THREE** of the following. **(12)**

- a) With a neat diagram state the uses of the following equipment.  
i) Asparagus Tong    ii) Pastry slicer    iii) Oyster fork    iv) Corn on the cob
- b) Explain the inter department coordination of food and beverage department with :  
i) Accounts    ii) Stores
- c) Discuss the following types of service :  
a) Assisted Service    b) Self service
- d) Explain the basic steps involved in entering a guest room while delivery of food by a room service personnel.

\* \* \* \* \*