

B.H.M.C.T. Sem-I / B.Sc. (Hospitality & Hotel Administration)(CBCS

2016 Course Sem-I : SUMMER - 2019

SUBJECT: BASIC FOOD AND BEVERAGE SERVICE-I

[COMMON FOR B.H.M.C.T. & B.Sc. (H. & H.A.)]

Day : Thursday
Date : 25/04/2019

S-2019-2408

Time : 10.00 AM To 12.30 PM
Max. Marks: 60.

N.B.:

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

SECTION-I

- Q.1** Answer any **SIX** of the following term: **(06)**
- (a) Aboyer (b) QSR (c) Carvery (d) Perries
(e) Rotisserie (f) Crumbdown (g) Barista (h) Kiosks
- Q.2** Answer any **THREE** of the following: **(12)**
- a) Write a note on: (i) Semi-Captive market (ii) Welfare catering.
b) List various sectors of food service industries and explain any 2.
c) State the pointer to be kept in mind while purchasing crockery.
d) Explain the following equipmeter in brief.
(i) Flambe Trolley (ii) Carving Trolley
- Q.3** Answer any **THREE** of the following: **(12)**
- a) What is the main functions of still room? List the provisions from still room.
b) Explain the following food and beverage service areas:
(i) Banquet (ii) Lounge (iii) Night club (iv) Bar
c) State any 4 pointer of care and maintenance to be kept in mind while handling cutlery in food and beverage areas.
d) Explain the following:
(i) Captive market (ii) Non-captive market

SECTION-II

- Q.4** Answer any **THREE** of the following: **(12)**
- a) Explain the following food and beverage sector.
(i) Primary catering sectors (ii) Secondary catering sector.
b) Explain the duties and responsibilities of restaurant manages in food and beverage department.
c) Draw the organizational hierarchy of food and beverage department in the hotel.
d) Differentiate between Mise en place and Mise en scene.
- Q.5** Answer any **THREE** of the following: **(12)**
- a) Explain the following types of single point service in detail.
(i) Automats (ii) Take away
b) Explain the following types of table service in brief.
(i) American service (ii) Silver service
c) Explain any 4 attributes of food and beverage service personnel.
d) Explain the following classification of IRD.
(i) Centralized (ii) De-centralized.
- Q.6** State the size/ capacities of the following Chinaware and Glassware in food and beverage department. (Any Six) **(06)**
- (a) Quarter Plate (b) Soup Plate (c) Soup Bowl
(d) Full Plate (e) Breakfast cup and Saucer
(f) Domitasse and Saucer (g) Beer Glass (h) Cocktail Glass