

**B. Sc. (Hospitality & Hotel Administration) Sem – VI 2010 Course) :**  
**SUMMER - 2019**

**SUBJECT: FOOD AND BEVERAGE MANAGEMENT SERVICES**

Day: Tuesday  
Date: 09/04/2019

**S-2019-2507**

Time: 10.00 AM To 12.00 Noon  
Marks: 40

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**N.B:**

- 1) All questions are **COMPULSORY**.
  - 2) Figures to the right indicate **FULL** marks.
  - 3) Assume suitable data, if necessary.
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- Q.1** Attempt **ANY TWO** of the following: **(08)**
- (a) Explain Wave service organization adopted in formal banquets.
  - (b) Define Gueridon service and state the advantages and disadvantages of Gueridon service.
  - (c) Give the various in room food and beverage service facilities offered by hotels.
- Q.2** Attempt **ANY TWO** of the following: **(08)**
- (a) Explain any two types of buffets and give suggestions to enhance buffet presentation.
  - (b) Define function catering and give the classification of function catering events.
  - (c) List and explain four classical dishes from Mexico along with their accompaniments.
- Q.3** Attempt **ANY TWO** of the following: **(08)**
- (a) Explain in detail the Room service cycle.
  - (b) Prepare a function prospectus for a formal banquet.
  - (c) Explain the various spacing considerations in regards to Formal functions.
- Q.4** Attempt **ANY TWO** of the following: **(08)**
- (a) Explain any four seating arrangements used in formal function with diagrams.
  - (b) Describe the Carving trolley and carving tools in detail.
  - (c) Give the toasting procedure to be followed in wedding function.
- Q.5** Attempt **ANY TWO** of the following: **(08)**
- (a) With help of a menu explain the traditional Thali service for a Indian regional meal
  - (b) What is a Breakfast door knob card, draw its format.
  - (c) Explain the procedure to be followed while handling guest complaints.

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