

**B.H.M.C.T. Sem-V (2010 Course) : SUMMER - 2019**  
**SUBJECT: FOOD AND BEVERAGE SPECIAL SERVICE**

Day: Monday  
Date: 22/04/2019

**S-2019-2473**

Time: 10.00 AM To 12.00 Noon  
Max. Marks: 40

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**N.B. :**

- 1) All questions are **COMPULSORY**.
  - 2) Figures to the right indicate **FULL** marks.
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- Q1** Attempt **ANY TWO** of the following. **(08)**
- a) Explain wave service organization adopted in banquet service.
  - b) Define gueridon service and state the advantages and disadvantages of gueridon service.
  - c) Give the organizational hierarchy of the banquet department and state the duties and responsibilities of the following-
    - i) Banquet head waiter.
    - ii) Banquet sales co-ordinator.
- Q.2** Attempt **ANY TWO** of the following. **(08)**
- a) Define a loyal toast and state the toasting procedure to be adopted in a formal banquet.
  - b) State the points to be considered in regards to carving hygiene.
  - c) Give the care and maintenance to be observed for the gueridon trolleys and its equipments.
- Q.3** Attempt **ANY TWO** of the following. **(08)**
- a) With help of a flow chat explain the room service cycle
  - b) Explain the various carving techniques adopted with suitable examples.
  - c) Explain the various spacing considerations in regards to formal banquets.
- Q.4** Attempt **ANY TWO** of the following. **(08)**
- a) Define function catering and give classification of functions.
  - b) Explain breakfast door knob card with help of a format.
  - c) State the various factors to be considered during the initial survey in regards to out door catering functions.
- Q.5** Attempt **ANY TWO** of the following. **(08)**
- a) Explain time management in regards to in room dining services.
  - b) Explain the various types of buffet and give suggestions to enhance buffet presentation.
  - c) Give the contents of a sales package to be used for then promotion of banquet facilities in a hotel.

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