B.H.M.C.T. SEM-I (CBCS 2016 COURSE) / B.SC. (HOSPITALITY & HOTEL ADMINISTRATION)(CBCS 2016 COURSE SEM-I (CBCS 2016 COURSE) : SUMMER - 2018

SUBJECT : BASIC FOOD & BEVERAGE SERVICE – I

Day : **Saturday** | **S-2018-2113** | Time : **10.00 AM To 12.30 PM**

Date : **21/04/2018** | 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 Explain **ANY SIX** of the following terms: **[06]**

a) Sommelier
b) Hot plate
c) EPNS
d) Café simple
e) Carte du jour
f) Perrier
g) Trancheur
h) Food court

Q.2 Attempt **ANY THREE** of the following: **[12]**

a) Explain any four type of catering establishments in brief.
b) Write a short note on: Auxillary areas in Food and Beverage service department
c) Describe in brief: **i)** Outdoor catering **ii)** Grill Room **iii)** QSR **iv)** Floatel
d) Explain the following Food and Beverage service areas.
   i) Coffee shop **ii)** Business center **iii)** Room service **iv)** Night club

Q.3 Attempt **ANY THREE** of the following: **[12]**

a) Explain the following in brief :
   i) Ethnic restaurants **iii)** International destination restaurant
   ii) Snack bar **iv)** Vending machines
b) State the various methods of cleaning Silver. Explain any one in detail.
c) Explain the following special equipments in brief.
   i) Horsd'oeuvres trolley **ii)** Dessert trolley
d) Describe the procedure of storage and cleaning of glassware.

SECTION – II

Q.4 State the sizes (**ANY SIX**) of following Chinaware in Food and Beverage department: **[06]**

a) Soup bowl
b) Side plate
c) Tea cup
d) Coffee cup
e) Soup plate
f) Full plate
g) Quarter plate
h) Cereal bowl

Q.5 Attempt **ANY THREE** of the following: **[12]**

a) Explain the duties and responsibilities of Captain in Food and Beverage department.
b) Explain the inter departmental co-ordination of Food and Beverage department with : **i)** Kitchen **ii)** House Keeping
c) Draw the organizational hierarchy of Food and Beverage department in the hotel.
d) Explain any four essential competencies to be possessed by the Food and Beverage personnel.

Q.6 Attempt **ANY THREE** of the following: **[12]**

a) Explain the following types of single point services in detail.
   i) Take away **ii)** Automat
b) Write a short note on: **i)** Mise-en-place **ii)** Mise-en-scene
c) Explain the following types of table services in brief:
   i) English service **ii)** Butler Service
d) Explain in brief the following specialized services:
   i) Gueridon service **ii)** Lounge service

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