

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM – VI
2010 COURSE) : SUMMER - 2018
SUBJECT : FOOD AND BEVERAGE MANAGEMENT SERVICES

Day : **Thursday**
Date : **12/04/2018**

S-2018-2192

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

N.B.

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

Q.1 Attempt any **TWO** of the following: **(08)**

- a) Define function catering and give classification of functions.
- b) Plant a menu for formal banquet for guest comprising of Indian and French delegation.
- c) Explain any two types of buffet and give suggestion to enhance the appearance of the buffet.

Q.2 Attempt any **TWO** of the following: **(08)**

- a) State the toasting procedure to be adopted in a formal meal.
- b) Write a short note on:
 - i) Suggestive selling and up selling
 - ii) Carving Hygiene
- c) Draw and explain four seating arrangements that can be used in function caterings.

Q.3 Attempt any **TWO** of the following: **(08)**

- a) State spacing considerations in regards to formal functions.
- b) Define Gueridon service ; Give its advantages and disadvantages.
- c) State the equipments and service procedure for the following gueridon dishes (**any two**)
 - i) Poulet Roti ii) Boeuf strongnoff iii) Consomme aux xeres.

Q.4 Attempt any **TWO** of the following: **(08)**

- a) With the help of menu explain Thali service of Maharashtra cuisine.
- b) State the points to be considered while handling guest complaints.
- c) Describe the carving trolley and carving tool in detail.

Q.5 Attempt any **TWO** of the following: **(08)**

- a) Explain the various factors to be considered during the initial survey in off-premises catering.
- b) Give summary of function administrative procedure.
- c) Describe the procedure for handling complaints in food service establishment.

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