

**B.H.M.C.T. SEM-I (2010 COURSE) /B. SC. (HOSPITALITY &
HOTEL ADMINISTRATION) SEM – I (2010 COURSE) :
SUMMER - 2018
SUBJECT : FOOD & BEVERAGE SERVICE – I**

Day : **Saturday** Time : **10.00 AM To 12.00 Noon**
Date : **21/04/2018** **S-2018-2134** Max. Marks : 40

N.B.:

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
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Q.1 Answer **ANY EIGHT** of the following: **[08]**

- | | |
|-------------------|---------------|
| a) Commis de rang | f) Carousel |
| b) Echelon | g) Motels |
| c) Cover | h) Sommelier |
| d) EPNS | i) Food court |
| e) Drive in | j) Automats |

Q.2 Answer **ANY TWO** of the following: **[08]**

- a) Explain various methods of Table service.
- b) Explain the following:
 - i) Insitu service
 - ii) Self service
 - iii) Gueridon service
 - iv) Single point service
- c) What are the various competencies required by food and beverage staff?

Q.3 Answer **ANY TWO** of the following: **[08]**

- a) Write the duties and responsibilities of station waiter.
- b) What are the various restaurant hygiene practices?
- c) What is hot plate? What are the responsibilities of an aboyeur?

Q.4 Answer **ANY TWO** of the following: **[08]**

- a) Give the summary of main methods of dishwashing.
- b) What is the main function of still room? Make a list of provisions dispensed from still room.
- c) Why is side board called a dummy waiter? What equipments are stored in a side board?

Q.5 Answer **ANY TWO** of the following: **[08]**

- a) Describe any four types of food service operations.
- b) What factor one should consider while purchasing crockery?
- c) What are different food and beverage service areas in a 5 star hotel? Explain any four in detail.

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