

**B.H.M.C.T. SEM-V (2010 COURSE) : SUMMER - 2018**  
**SUBJECT : FOOD AND BEVERAGE SPECIAL SERVICE**

Day : **Saturday**  
Date : **21/04/2018**

**S-2018-2158**

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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**Q.1** Attempt **Any Two** of the following: **(08)**

- a) Give the organisation hierarchy of banquet department and explain the duties and responsibilities of -
  - i) Banquet Manager
  - ii) Banquet Captain
- b) Define Buffet and explain any four types of buffet.
- c) Give a summary of function administration procedures.

**Q.2** Attempt **Any Two** of the following: **(08)**

- a) Explain any four seating arrangements used in function catering.
- b) What is a formal banquet state its characteristics.
- c) Define function catering, give classification of functions.

**Q.3** Attempt **Any Two** of the following: **(08)**

- a) Define Gueridon service and state the advantages and disadvantages of gueridon service.
- b) With a format explain the breakfast door knob card.
- c) Give the room service order taking procedure.

**Q.4** Attempt **Any Two** of the following: **(08)**

- a) Prepare a function prospectus for a cocktail party for three hundred persons, assume suitable data.
- b) Explain any four trolleys used in Gueridon service.
- c) Explain eight points to be considered during the initial survey in regards to off-premises catering functions.

**Q.5** Attempt **Any Two** of the following: **(08)**

- a) Give the cover, accompaniments and gueridon service of any (two)
  - i) Shellfish cocktail
  - ii) Roast Chicken
  - iii) Consommé with sherry
  - iv) Smoked salmon
- b) State the General Principles of in - room dining service.
- c) Write a note on carving hygiene.

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