

**B.H.M.C.T. SEM-I (CBCS 2016 COURSE) / B.SC.
(HOSPITALITY & HOTEL ADMINISTRATION)(CBCS 2016
COURSE SEM-I : WINTER - 2017**

SUBJECT: BASIC FOOD AND BEVERAGE SERVICE-I

Day: **Thursday**
Date: **16/11/2017**

W-2017-1429

Time: **08.30 AM TO 11.00 AM**
Max Marks: **60**

N.B:

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

SECTION- I

- Q.1** Attempt **ANY SIX** of the following: (06)
- | | |
|---------------------|------------------|
| a) Welfare catering | b) Chef de rang |
| c) Drive-in | d) Echelon |
| e) Plat du jour | f) ODC |
| g) Tray jack | h) Carte du jour |
- Q.2** Attempt **ANY THREE** of the following: (12)
- a) Write a short note on:
 - i) Commercial catering
 - ii) Non-commercial catering
 - b) Define Room service and give its classification.
 - c) Explain the following:
 - i) Capsule Hotel
 - ii) Lounge
 - iii) Carousel
 - iv) Apartment Hotel
 - d) Explain the following special equipment in brief.
 - i) Flambé Trolley
 - ii) Liqueur Trolley
- Q.3** Attempt **ANY THREE** of the following: (12)
- a) State the points to be kept in mind while purchasing crockery.
 - b) Explain the following Food & Beverage Service Areas.
 - i) Bar
 - ii) Banquet
 - iii) IRD
 - iv) Night Club
 - c) What is the main function of still room? List the provision from still room.
 - d) List & Explain the attributes of service staff.

SECTION –II

- Q.4** State the sizes, capacity of the following Chinaware & Glassware in Food & Beverage Service Department. (**ANY SIX**) (06)
- | | |
|-------------------|---------------------------|
| a) Consommé Cup | e) Water Goblet |
| b) Fish Plate | f) Demitasse Cup & Saucer |
| c) Red Wine Glass | g) Quarter plate |
| d) Soup Plate | h) Soup Cup |
- Q.5** Attempt **ANY THREE** of the following: (12)
- a) Explain the following types of single point service in detail
 - i) Take away
 - ii) Automats
 - b) Differentiate between Mise-en-place & Mise-en-scene.
 - c) Explain the duties and Responsibilities of Restaurant Manager in Food & Beverage Service Department.
 - d) Explain the inter-departmental coordination of Food & Beverage Department with :-
 - i) Kitchen
 - ii) Front Office
 - iii) Housekeeping
- Q.6** Attempt **ANY THREE** of the following: (12)
- a) Draw the organizational hierarchy of Food & Beverage department in Hotel.
 - b) Give 4 Do's & Don'ts for service staff in restaurant.
 - c) Explain the following types of table service in brief
 - i) American Service
 - ii) Russian Service
 - d) What does the term "Dummy Waiter" refers to? Explain its importance.