

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM –  
VI 2010 COURSE) : WINTER - 2017  
SUBJECT : FOOD AND BEVERAGE MANAGEMENT SERVICES**

Day : **Friday**  
Date : **24/11/2017**

**W-2017-1502**

Time **08.30 AM TO 10.30 AM**  
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) Define Buffet. Give any two types of Buffet.
- b) Draw an organizational hierarchy of Banquet department and state the duties and responsibilities of any one: Banquet captain or Banquet sales co-ordinator.
- c) State the equipments and Gueridon service procedure followed for the following dishes (**any two**):
  - i) Crepe suzette
  - ii) Shrimp cocktail
  - iii) Roast turkey.

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

- a) State table accompaniments for:
  - i) Mexican cuisine
  - ii) Italian cuisine
  - iii) Chinese cuisine
  - iv) Indian cuisine
- b) State the importance of function prospectus, also draw a format of a function prospectus.
- c) Explain room service cycle.

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

- a) With the help of format explain breakfast door knob card.
- b) Explain eight pointer to be considered during the initial survey in regards to off-premises catering functions.
- c) State the care and maintenance of Gueridon trolley and its equipments.

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

- a) Explain spacing consideration in regards to formal sit down banquet.
- b) List and explain any four trolleys used in gueridon service.
- c) Plan a menu for a thanksgiving formal meal. Also give a brief explanation of the menu items.

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

- a) State the toasting procedure to be adopted in a formal meal.
- b) Explain “wave service” organization adopted in a formal meal.
- c) Define function catering and give a classification of functions.

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