

**B.H.M.C.T. SEM-I (2010 COURSE) /B. SC. (HOSPITALITY &
HOTEL ADMINISTRATION) SEM – I (2010 COURSE) :
WINTER - 2017**

SUBJECT : FOOD AND BEVERAGE SERVICE - I

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

W-2017-1444

Time : **08.30 AM TO 10.30 AM**
Max. Marks : 40

N.B.

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

Q.1 Explain the following terms (**ANY EIGHT**) **(08)**

- | | |
|------------------|--------------------|
| a) Bus Boy | f) Tray jack |
| b) Chef de rang | g) Motel |
| c) Carousel | h) Kiosks |
| d) Drive through | i) Service Console |
| e) Echelon | j) Hot Plate |

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

- a) Write job description of Food & Beverage Manager
- b) Draw organization chart of food & beverage department in a Hotel.
- c) What factors one should consider while purchasing crockery for restaurant.

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

- a) List 8 basic etiquettes for service staff
- b) What are the different types of table service
- c) Why sideboard is called as Dummy Waiter? What equipment's are stored in a side board?

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

- a) List 8 Do's & Don't for service staff
- b) What are the different food & beverage service areas in a 5 star hotel? Explain any 4 in detail.
- c) Explain Mise-en-place & Mise-en-scene.

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

- a) What are the different types of single point service? Explain any four.
- b) Define room service & Give its classification.
- c) List & Explain the classification of catering establishment.

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