

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-I : WINTER :- 2021
SUBJECT: BASIC FOOD & BEVERAGE SERVICE-I

Day : Thursday
Date 27-01-2022

W-19849-2021

Time : 10:00 AM-12:30 PM
Max. Marks: 60

N.B.

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

- Q.1** Explain **ANY SIX** the following: **(06)**
- a) Crumb Down b) Cover c) Hot Plate d) EPOS
e) EPNS f) Barista g) Polivit h) ODC
- Q.2** Attempt any **THREE** of the following: **(12)**
- a) Define Commercial catering. Classify and briefly discuss giving two examples each.
 - b) Describe the following Food and Beverage Service areas:
i) Night Club ii) Room Service
 - c) State any eight duties and responsibilities of a Restaurant Manager in a five star hotel.
 - d) Give any four advantages and disadvantages of Gueridon service
- Q.3** Attempt any **THREE** of the following: **(12)**
- a) Describe the following Food and Beverage Service areas:
i) QSR ii) Fast Food
 - b) State any eight factors to be considered while purchasing crockery.
 - c) Discuss the following types of service:
i) Buffet service ii) Cafeteria Service
 - d) Give the Standard Operating Procedure of order taking for In Room Dining.

SECTION-II

- Q.4** Explain **ANY SIX** the following: **(06)**
- a) Tray Jack b) Echelon c) Busboy d) Station
e) Still set f) Tisane g) Automat h) Sommelier
- Q.5** Attempt any **THREE** of the following: **(12)**
- a) With the help of a flow chart explain the Food and Beverage operations cycle.
 - b) What is the main function of still room? List any eight equipment to be provided in a still room.
 - c) Draw and label the parts of Dummy Waiter.
 - d) Enumerate any six attributes of a Food and Beverage service personnel and discuss any four in detail.
- Q.6** Attempt any **THREE** of the following: **(12)**
- a) State the uses of the following equipment.
i) Lobster pick iii) Snail tong
ii) Cheese Knife iv) Corn on the cob holder
 - b) Discuss any eight basic restaurant etiquettes for service staff.
 - c) Classify and discuss the different types of Single Point Service.
 - d) Give the Standard Operating Procedure for delivering guest orders in In Room Dining.

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