

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)**  
**B.H.M.C.T. Sem-I : WINTER :- 2021**  
**SUBJECT: BASIC FOOD & BEVERAGE SERVICE-I**

**Day : Thursday**  
**Date 27-01-2022**

**W-19919-2021**

**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.

**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.

\*   \*   \*   \*