

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)**  
**B.Sc. (H. & H.A.) Sem-I : SUMMER : 2025**  
**SUBJECT: BASIC FOOD & BEVERAGE SERVICE-I**

Day : Tuesday  
Date : 03/06/2025

**S-19849-2025**

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

**N.B.:**

- 1) All questions are **COMPULSORY**.
- 2) Both the sections should be written in the **same** answer sheet.

**SECTION - I**

Q.1) Attempt any **SIX** of the following (1 mark x6=6 marks)

- |                     |            |
|---------------------|------------|
| a) Business Centre  | e) Cutlery |
| b) Welfare Catering | f) ODC     |
| c) Room Service     | g) Cover   |
| d) Dummy Waiter     | h) Dhaba   |

Q.2) Answer any **THREE** the following (4 marks x3=12 marks)

- a) Classify and explain food and beverage sectors as per market.
- b) Describe the following outlets :
  - i) Fast Food Outlet
  - ii) Bistro
- c) List and explain any four types of special equipment's used in restaurant.
- d) Write a note on Primary and secondary food and beverage sectors.

Q.3) Answer any **THREE** the following (4 marks x3=12 marks)

- a) What points should be kept in mind while purchasing cutlery?
- b) Give standard sizes of : i) Side Plate ii) Half Plate iii) Full Plate iv) Tea Cup
- c) State any eight characteristics of Popular restaurant
- d) Write a note on :
  - i) Coffee Shop
  - ii) Specialty Restaurant

**SECTION - II**

Q.4) Attempt any **SIX** of the following (1 mark x6=6 marks)

- |                     |                 |
|---------------------|-----------------|
| a) American Service | e) Self service |
| b) Mise en Place    | f) Carvery      |
| c) Chef De rang     | g) Crumb Down   |
| d) Cloche           | h) Tray Service |

Q.5) Answer any **THREE** of the following (4 marks x3=12 marks)

- a) Discuss duties and responsibilities of Food and Beverage manager.
- b) Write a note on Hot Plate Counter.
- c) Explain three sink method of washing.
- d) Write a note on English Service.

Q.6) Answer any **THREE** of the following

(4 marks x3=12 marks)

- a) Write a note on Floor Pantry system of Room service.
- b) Explain interdepartmental co-ordination of food and beverage department with
  - i) Food Production
  - ii) Stores
- c) Explain duties and responsibilities of Head Waiter
- d) Describe procedure of order service in IRD

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