

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)

B.H.M.C.T. Sem-I : WINTER- 2022

SUBJECT : BASIC FOOD & BEVERAGE SERVICE-I

Day : Wednesday

Time : 10:00 AM-12:30 PM

Date : 30-11-2022

W-19919-2022

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 (1mark x6=6 marks)

- | | |
|--------------------|-------------------|
| a) Russian Service | e) Table d' Hote |
| b) Maitre d'Hotel | f) Waiters friend |
| c) Mini Bar | g) Mise en scene |
| d) Counter Service | h) Buffet |

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

- a) Explain various methods of breakfast order taking in room service.
- b) Explain inter departmental co-ordination of Food and beverage department with Housekeeping and HR department.
- c) List duties and responsibilities of Head Waiter.
- d) Explain decentralized system of room service.

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

- a) Classify food and beverage sectors as per priority.
- b) Describe the following food and beverage areas :
 - i) Café
 - ii) Banquet.
- c) List and explain use of any eight cutlery .
- d) With help of a flowchart explain food and beverage operations cycle.

SECTION - II

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

- | | |
|----------------------|--------------------|
| a) Airline Catering | e) Slip Cloth |
| b) Still Room | f) Salver |
| c) Sideboard | g) Coffee Shop |
| d) Function Catering | h) Fast Food Joint |

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

- a) Explain any four silver cleaning methods.
- b) Write a note on : i) Still room ii) Linen store of Food and beverage .
- c) Explain any eight attributes of food and beverage staff.
- d) Write advantages and limitation of American service.

Q.6) Answer any **THREE** the following (4 marks x3 =12 marks)

- a) What points should be considered for storage of crockery, glassware, linen and cutlery?
- b) List and explain any four types of restaurants.
- c) List any eight key points of fast food outlets.
- d) Give standard sizes of :
 - i) Soup bowl
 - ii) Tea Cup
 - iii) Fish Plate
 - iv) Full Plate .