

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-I : WINTER : 2023
SUBJECT : BASIC FOOD & BEVERAGE SERVICE-I

Day : Wednesday

Time : 10:00 AM-12:30 PM

Date : 22-11-2023

W-19849-2023

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) English Service | e) A la carte |
| b) Mise en scene | f) Hot Plate |
| c) Sommelier | g) Carvery |
| d) Mini Bar | h) Gueridon Service |

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

- a) Write a note on centralized system of room service.
- b) Explain inter departmental co-ordination of Food and beverage department with Front office and Maintenance department .
- c) List any eight duties and responsibilities of station waiter.
- d) Explain various methods of breakfast order taking in room service.

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

- a) List and explain use of any four type of restaurant linen.
- b) Classify food and beverage sectors as per motive.
- c) Describe the following outlets
 - i) Cafeteria
 - ii) Banquet
- d) Write a note on Captive and Non captive market.

SECTION - II

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

- | | |
|-------------------------|----------------|
| a) Specialty Restaurant | e) Tea Cloth |
| b) Commercial Catering | f) Cover |
| c) Waiter's Friend | g) Food Court |
| d) Crockery | h) Coffee Shop |

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

- a) Write a note on functions of Still room and silver room.
- b) List and explain use of any eight equipment's used in a restaurant pantry.
- c) Explain essential attributes of food and beverage staff.
- d) Write any four advantages and limitations of French service.

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

- a) State and explain any four points to be considered while purchasing F& B equipment's.
- b) Write a note on :
 - i) Popular Restaurants
 - ii) Fine Dining .
- c) Write a note on Discotheque and Night Club .
- d) Give standard sizes of :
 - i) Cover
 - ii) Napkin for lunch
 - iii) Full Plate
 - iv) Napkin for dinner .