

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (2018 Batch) (Sem.-1)  
**FOOD AND BEVERAGE SERVICE FOUNDATION-I**  
Subject Code : BHMCT-103-18  
Paper ID : [75137]

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

Q1. Define the term :

- a) 2 duties of maitre d' hotel.
- b) Theme restaurant.
- c) Flatware.
- d) Cutlery.
- e) Size of cocktail glass.
- f) Pantry.
- g) Still room.
- h) Transport catering.
- i) QSR.
- j) Linen room.

**SECTION-B**

- Q2. Differentiate between commercial catering and welfare catering.
- Q3. What are the various attributes of F&B personnel?
- Q4. What are the different ancillary sections of F&B department?
- Q5. Classify the term Tableware and Furniture.
- Q6. What do you understand by Mis-en-place and Mis-en-scene?

**SECTION-C**

- Q7. Neatly draw the organization structure of F&B service department of 5 star hotel. Discuss the duties and responsibilities of bar manager and restaurant captain?
- Q8. Explain the different sections of Food & Beverage department.
- Q9. Discuss the different furniture used in the F&B service department. Draw the neatly layout of Dummy waiter.

30/4/18 (11)

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**M Code: 12066**  
**Subject Code: BSHM-102**  
**Paper ID: [C1102]**

**Max. Marks: 60**

**Time: 3 Hrs.**

**INSTRUCTIONS TO CANDIDATES:**

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## SECTION A

1. Answer the following:

- a) Philanthropic Catering
- b) Cover
- c) Snack Bar
- d) Grill Room
- e) Hot Plate
- f) Still Room
- g) Hollow Ware
- h) Disposable
- i) Job Description
- j) Supper

#### **SECTION B**

2. Explain Lounge service.
3. Discuss the different types of Menus.
4. Describe Computerized KOTs.
5. Discuss the different F&B Operations of a hotel.
6. Write a note on the inter-departmental relationship of F&B Service with other Departments.

#### **SECTION C**

7. Elaborate on the growth of hotel industry in India.
8. What are the cleaning methods of EPNS cutleries? (4\*2 ½=10)
9. Describe the triplicate billing system.

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**9**  
**B. Sc. (HIMCT) (Sem. 1)**  
**BASICS OF FOOD & BEVERAGE SERVICE-I**  
**Subject Code: BSHM-102**  
**Paper ID: C1102**

**Time: 3 Hrs.**

**INSTRUCTIONS TO CANDIDATES:**

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## SECTION A

1.
  - a) What is a Coffee Shop?
  - b) Define hollowware.
  - c) What do you understand by Job Description?
  - d) Describe the term Menu.
  - e) What is TDH?
  - f) Name the different types of Table Service.
  - g) What is KOT?
  - h) Enlist the different Single Point Services.
  - i) Describe Executive Lounge.
  - j) What is a Cover?

## SECTION B

2. Classify Catering Establishments.
3. Describe Back Area of a Restaurant.
4. Enlist any 5 linen and furniture with their sizes.
5. Enlist French Classical Menu.
6. Describe different types of breakfast.

### **SECTION C**

7. Explain the Triplicate KOT system with a flow chart.
8. Enlist and describe 10 attributes of service personnel.
9. Draw the labeled layout of a A La Carte and English Breakfast menu

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B.Sc.(HMCT) (2011 &amp; Onward) (Sem.-1)

FOOD AND BEVERAGE SERVICE-I

Subject Code : BSHM-102

Paper ID : [C1102]

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**SECTION-A****1. Write briefly :**

- a) What is Commercial Catering?
- b) Explain Coffee Shop.
- c) What are the various types of linen used in F&B Service?
- d) What do you understand by Accompaniments?
- e) What is Hi-tea?
- f) What is Lounge Service?
- g) What is K.O.T.?
- h) Brunch, Hi-Tea & Supper.
- i) Name two regional Indian dishes with accompaniments and service.
- j) What is a Buffet?

### SECTION-B

2. What are the various types of catering establishments?
3. Briefly describe the various restaurants and their subdivisions.
4. What are the various furniture found in the F&B Service areas?
5. Explain the duties and responsibilities of a restaurant manager.
6. Explain the necessity and functions of a control system.

### SECTION-C

7. Enlist all the courses of French Classical Menu in both English and French. Discuss about **any one** in details.
8. Briefly describe the various food and beverage service methods.
9. Explain the various types of breakfasts served in a five star hotel.



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**SECTION-A**

## 1. a) State True or False :

- a. A-La Carte menu is a wide choice menu
- b. Hi Tea is a Morning Tea.
- c. Lounge Service is not a Specialised service.
- d. Kitchen Stewarding comes under Back area.
- e. Water Jug is a flatware.

## b) Match the following :

- |                         |                |
|-------------------------|----------------|
| f. Ceylone              | 1. Table cloth |
| g. Restaurant Linen     | 2. 24 × 7      |
| h. Single point service | 3. Banquets    |
| i. Coffee shop          | 4. Takeaway    |
| j. Buffet               | 5. Indian Tea  |



## **SECTION-B**

**Explain in brief :**

2. K.O.T. flowchart.
3. Specialized services.
4. Brunch, Hi-Tea & Supper.
5. What is Cover? Explain both A-La carte & TDH covers.
6. Discotheques & business centers.

## **SECTION-C**

7. Discuss in detail the food & Beverage Operations in a Hotel.
8. Write the Job description & Job specification of a Restaurant Manager.
9. Discuss French Classical menu in detail with examples.