

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2014 to 2017 Batch) (Sem.-1)
BASICS OF FOOD & BEVERAGE SERVICE-I
Subject Code : BSHM-102
M.Code : 12066

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION 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**1. Answer briefly :**

- a) Define Still Room.
- b) Write down names of two glassware.
- c) What are different types of menu?
- d) Differentiate between hollowware and glassware.
- e) Write a size of a full plate.
- f) What is self service?
- g) What do you mean by grillroom?
- h) Differentiate between ceramic and bone china.
- i) Write two types of breakfast rolls.
- j) What do you mean by supper?

SECTION-B

2. What do you mean by catering industry?
3. What should be the attribute of F&B service staff?
4. Write accompaniments of chilled melon and draw its cover layout.
5. Write difference between fine dining & quick service restaurant.
6. Explain briefly Gueridon services.

SECTION-C

7. Plan a French classical menu of four courses.
8. Explain the main point to be considered while planning a menu.
9. Write duties and responsibilities of steward.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC against the Student.