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Total No. of Questions: 09

B.Sc.(HMCT) (2016 & 2017 Batch) (Sem.-6) FOOD & BEVERAGE SERVICE-V

> Subject Code: BSHM-602 M.Code: 76234

Time: 3 Hrs. Max. Marks: 60

# **INSTRUCTIONS TO CANDIDATES:**

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

## **SECTION-A**

# MM.FilestRanker.com 1) **Define the following:**

- a) Pantry
- b) Aisle
- c) Duty Roaster
- d) Formal Function
- e) Toastmaster
- f) Fork Buffet
- g) Menu Engineering
- h) Kitchen Stewarding
- i) Symposium
- j) Indent



## **SECTION-B**

- 2) What is Menu Planning? Write the constraints of Menu Planning.
- 3) As a Banquet supervisor make a checklist for efficient supervision of a banquet.
- 4) Prepare a duty roaster for 100 cover Chinese restaurant.
- 5) What is function Prospectus? Draw its format.
- 6) Briefly describe the various types of banquet functions.

## **SECTION-C**

- 7) Explain the order of service for formal function with reference to banquet protocol.
- 8) What are the types of buffet found in hotel? What are the advantages and disadvantages of each?
- 9) List different sitting plans found in the banquet department. Draw at least five different sitting plans commonly used in hotel banquets.

NOTE: Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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