Roll No. $\square$ Total No. of Pages : 02
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 :

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) 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.

