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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (2018 Batch) (Sem.-1)

FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code : BHMCT-103-18

M.Code : 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. Write Short notes on :**

- a) Commercial catering
- b) Coffee shop
- c) Dispense bar
- d) Vending machine
- e) Food Pickup Area
- f) Sommelier
- g) Bar
- h) Flatware
- i) Dummy waiter
- j) Mise-en-scene





SECTION-B

- Q2. Draw a layout of a pantry.
- Q3. Explain the duties and responsibility of a restaurant captain.
- Q4. Discuss role of catering establishment in hospitality industry.
- Q5. Differentiate between Coffee shop and Speciality restaurant.
- Q6. List any five factors to be kept in mind for selection of Glassware.

SECTION-C

- Q7. Draw the organization chart of Food and Beverage Service department of a 5 star hotel.
- Q8. Classify Non-Alcoholic Beverages with suitable examples.
- Q9. Discuss the Attributes of a Waiter.

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.

