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BHMCT (Sem.-6) FOOD AND BEVERAGE SERVICE-V

Subject Code :BH-304 M.Code : 14563

Time: 3 Hrs. Max. Marks: 30

INSTRUCTION TO CANDIDATES:

- SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
- SECTION-B contains FIVE questions carrying 2¹/₂ (Two and Half) marks each and students has to attempt ANY FOUR questions.
- SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt ANY TWO questions.

SECTION-A

Q.1 Write short notes on:

- a) Lounge service
- b) Bar lighting
- c) Quality management
- d) Publicity
- e) Hospital tray service
- f) Discipline
- g) Liquor licences
- h) Crepe Suzette
- i) HRM
- Flambé trolley maintenance

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SECTION-B

- Q.2 How will you handle a drunk guest?
- Q.3 What is the process of Airline Catering Service?
- Q.4 Discuss the scope of total quality.
- Q.5 Draw five bar equipments and mention their names.
- Q.6 Explain the skills required for a carver.

SECTION-C

- Q.7 Draw a flambé trolley and explain its functioning.
- avisor. Q.8 How important is it to have a good bar display?
- Q.9 Enlist and explain the qualities of supervisor.

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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