

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (E-IV) (Sem.-8)**  
**FOOD & BEVERAGE SERVICE-VII**  
**Subject Code : BH-408**  
**M.Code : 14592**

**Time : 3 Hrs.**

**Max. Marks : 30**

**INSTRUCTION TO CANDIDATES :**

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. **SECTION-B** contains **FIVE** questions carrying **2<sup>1</sup>/<sub>2</sub>** (Two and Half) marks each and students has to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

## SECTION-A

**1. Write short notes on :**

- a) Butler service
- b) Airline catering
- c) Flambe
- d) Restaurant lighting
- e) Banquet protocol
- f) Front bar
- g) Under bar
- h) Job description
- i) Job specification
- j) Cocktail shaker

### SECTION-B

2. Define the concept of railway catering.
3. Describe informal banquets.
4. Write the opening duties of a bartender.
5. What points should be considered before purchasing restaurant equipments?
6. Write a note on control system in a bar.

### SECTION-C

7. Explain in detail the concept of cooking and carving at table.
8. What all points should be kept in mind for restaurant planning?
9. Define Bar. Describe its types.

**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.**