

Roll No.

--	--	--	--	--	--	--	--	--	--	--	--

Total No. of Pages : 02

Total No. of Questions : 18

B.Voc. (Hospitality & Catering Management) (2019 Batch)

(Sem.-1)

FUNDAMENTALS OF FOOD & BEVERAGE SERVICES

Subject Code : BVHCM-105-19

M.Code : 77141

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**Write Short notes on :**

Q1. Hotel

Q2. Bar

Q3. Vending machine

Q4. Fast food outlets

Q5. Kitchen Stewarding

Q6. Store

Q7. Crockery

Q8. Glassware

Q9. Side Board

Q10. Food pick-up area

SECTION-B

- Q11. Discuss the different types of Cutleries used in hotel.
- Q12. List down the Attributes of a Food & Beverage Staff.
- Q13. Write down the growth of Hotel Industry in India.
- Q14. Differentiate between the operation of Coffee Shop and Banquets.
- Q15. With the help of a neat diagram classify the Catering Establishment.

SECTION-C

- Q16. Explain different types of Glassware used in hotel with neat diagram.
- Q17. How Kitchen Stewarding is Helpful in food and beverage operations.
- Q18. Why pantry is called backbone of F&B service? Explain.

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.