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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-6)
FOOD AND BEVERAGE SERVICE-V
Subject Code :BH-304
M.Code : 14563

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 2½ (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) Discipline
- b) Dessert Trolley
- c) Hot Plate
- d) Guest Relations
- e) Grooming
- f) Cocktail Shaker
- g) Impulse Buying
- h) Training
- i) Jigger
- j) Liquor Trolley





SECTION-B

2. Enlist the duties of a supervisor.
3. Define HRM with quality management.
4. Write a note on Airline Catering Service.
5. Explain Quality Management.
6. Who is a Trancheur? Describe his skill set requirement.

SECTION-C

7. Describe various Bar Licences required for smooth functioning in a hotel.
8. Define Gueridon. Give recipe, method for any Flambe dish.
9. How would you handle the following situation :
 - a) Complaining Guest
 - b) Drunk Guest

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.

