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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 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) Butler Service.
- b) Flambe Trolley
- c) Front Bar
- d) Design
- e) Bar Stock
- f) State Banquet
- g) Job Description
- h) Restaurant equipment
- i) Carving
- j) Float





**SECTION-B**

2. List the significance of Informal banqueting in profitability of F&B department.
3. Write a brief note on cooking and carving at the table.
4. List the importance of inventory and control systems in Bar operations.
5. List the points to consider while planning an effective design of a restaurant.
6. List and explain the uses of any 3 Bar equipments.

**SECTION-C**

7. Write an essay on Airlines Catering.
8. Differentiate between Service Bar and Dispense Bar.
9. Draw a neat diagram of a sweet trolley.

**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.**

