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Total No. of Questions: 09

BHMCT (2018 & Onwards) (Sem.-1) FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code: BHMCT-103-18 M.Code: 75137

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 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.
- SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

W.FirstRanker.com 1. Write Short notes on:

- a) Bar
- b) Discotheque
- c) Vending Machine
- d) Trancheur
- e) Job specification
- f) Misc-en-scene
- g) 4 brand names of juice companies
- h) Flatware
- i) Catering Operations
- j) QSR



SECTION-B

- 2. Write a note on welfare catering.
- 3. Draw the layout of pantry and tell its importance.
- 4. Make a job description for a steward.
- 5. Draw any 5 crockery items. Write their size or capacity and uses.
- 6. Write a note on coffee manufacturing. What are its different types?

SECTION-C

- 7. Draw the beverage classification chart. Explain in detail with proper examples.
- 8. Describe in detail the role of catering establishments in the hospitality industry.
- 9. Enlist and explain ten attributes of a waiter.

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.

2 | M-75137 (S2)-658