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B.Sc.(HMCT) (2013 to 2015 Batch) (Sem.-5) FOOD AND BEVERAGE SERVICE-V

> Subject Code: BSHM-502 Paper ID : [C1157]

Max. Marks: 60 Time: 3 Hrs.

INSTRUCTION TO CANDIDATES:

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- 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

www.FirstPanker.com Q1. Write short notes on the following:

- a) Layout
- b) Average meal time
- c) Managerial staff
- d) Duty Rota
- e) Briefing
- f) Banquet
- g) Cold Buffet
- h) Fork Buffet
- i) Toasting
- j) State Banquet



SECTION-B

- Q2. What are the factors to be considered while purchasing F&B Equipment?
- Q3. Write a note on "Job Description".
- Q4. Enlist the duties and responsibilities of a Banquet Manager.
- Q5. Explain the factors to be considered while planning a buffet.
- Q6. What are the constraints of menu planning for an F&B Outlet?

SECTION-C

- Q7. Discuss points to be considered while planning an outlet.
- Q8. What is the task of a restaurant supervisor?
- Q9. Explain with help of diagram different styles of banquet seating plan.

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