

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-1)
FOOD & BEVERAGE SERVICE-I
Subject Code : BH-111
Paper ID : [C0306]

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 **2¹/₂** (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 has to attempt any **TWO** questions.

SECTION-A**I. Write short notes on :**

- a) Catering
- b) Speciality Restaurant
- c) Fast Food
- d) Banquet
- e) Pantry
- f) Lounge
- g) Chef de Etage
- h) Service
- i) Trancheur
- j) Buffet Service

SECTION-B

2. Throw some light on Railway Catering.
3. Briefly tell qualities of a good Waiter.
4. Explain importance of Room Service in Hotel Operations.
5. Discuss duties and responsibilities of F&B Captain.
6. What do you understand by Institutional Catering?

SECTION-C

7. What are the different types of Linen we use in F&B Department?
8. Discuss the inter departmental relationship of F&B with other departments.
9. Explain Welfare Catering with suitable examples.