

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (2018 Batch) (Sem.-1)
FOOD AND BEVERAGE SERVICE FOUNDATION-I
Subject Code : BHMCT-103-18
Paper ID : [75137]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **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.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

Q1. Define the term :

- a) 2 duties of maitre d' hotel.
- b) Theme restaurant.
- c) Flatware.
- d) Cutlery.
- e) Size of cocktail glass.
- f) Pantry.
- g) Still room.
- h) Transport catering.
- i) QSR.
- j) Linen room.

SECTION-B

- Q2. Differentiate between commercial catering and welfare catering.
- Q3. What are the various attributes of F&B personnel?
- Q4. What are the different ancillary sections of F&B department?
- Q5. Classify the term Tableware and Furniture.
- Q6. What do you understand by Mis-en-place and Mis-en-scene?

SECTION-C

- Q7. Neatly draw the organization structure of F&B service department of 5 star hotel. Discuss the duties and responsibilities of bar manager and restaurant captain?
- Q8. Explain the different sections of Food & Beverage department.
- Q9. Discuss the different furniture used in the F&B service department. Draw the neatly layout of Dummy waiter.