

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-6)
FOOD AND BEVERAGE SERVICE-V
Subject Code :BH-304
Paper ID : [C0336]

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 has to attempt ANY TWO questions.**

SECTION-A

Q1. Write short notes on :

- a) Flambé
- b) Trancheur
- c) Bar display
- d) Liquor license
- e) Beverage inventory
- f) Howthorne
- g) Supervisory skill
- h) Buildup
- i) Complaint handling
- j) Crepe suzette

SECTION-B

- Q2. Write a note on customer relationship.
- Q3. Define carving and why carving requires showmen ship.
- Q4. Explain how beverage control plays an important role.
- Q5. Write a note on a bar frauds and its prevention.
- Q6. Write a short note on hospital tray service.

SECTION-C

- Q7. Draw a diagram of gueridon trolley, and explain gueridon service.
- Q8. Discuss the role and responsibility of supervisor towards staff.
- Q9. Explain in detail about tray service, airline catering and lounge service.

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