

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (E-IV) (Sem.-8)
FOOD & BEVERAGE SERVICE-VII
Subject Code : BH-408
Paper ID : [C0362]

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 have to attempt any TWO questions.**

SECTION-A

Q1 Write short notes on :

- Toasting
- M.C.
- Garnish
- Gueridon
- Front Bar
- Display
- Store
- Butler service
- Cocktail shaker
- Conference

SECTION-B

- Q2 Briefly describe the Banquet Protocol.
- Q3 Write a note on airline catering.
- Q4 What are different types of bar? Explain.
- Q5 What are different inventory systems followed in hotels?
- Q6 List 3 bar frauds and how to control it.

SECTION-C

- Q7 Draw a labelled diagram of a Flambé Trolley and explain its working.
- Q8 Make the hierarchy chart of Bar. Write the duties of a bar tender.
- Q9 Explain the points for restaurant design.