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B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-1)
BASICS OF FOOD & BEVERAGE SERVICE-I
 Subject Code : BSHM-102
 Paper ID : [C1102]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION 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 Answer briefly :

- a) Explain kitchen stewarding.
- b) What is linen and what all comes under it?
- c) What do you understand by night club?
- d) Is interdepartmental relationship important? Why?
- e) What is Hi-tea? Give few examples.
- f) Define the Cafeteria Service.
- g) What is the need of a control system?
- h) Give accompaniment and cover for SMOKED SALMON.
- i) Write a note on furniture used in restaurants.
- j) Enlist 4 breakfast dishes from South India.

SECTION-B

- Q2 Enlist and explain attributes of a waiter.
- Q3 Briefly explain different types of services.
- Q4 Give a brief history of F&B service industry.
- Q5 Draw the format of KOT and Bill.
- Q6 What points should be kept in mind for menu planning?

SECTION-C

- Q7 Write FCM. Give its English translation and two examples each.
- Q8 Draw 10 F&B equipments and explain their uses.
- Q9 Explain the triplicate checking system in detail.