

I Semester B.H.M. Examination, April/May 2021
 (CBCS) (F+R) (2015 –16 and Onwards)
HOTEL MANAGEMENT
Paper – 1.3 : Food and Beverage Service – I

Time : 3 Hours

Max. Marks : 70

Instruction : i) Write the question numbers correctly.
 ii) Draw **all** diagrams **wherever** required.

SECTION – A

1. Answer **any five** in **not** more than **3** lines. (5×2=10)
- Define "Cover".
 - What is Coffee shop ?
 - What is Welfare catering ? Give few examples.
 - Enumerate the term debriefing.
 - What is Waiter's kit ?
 - Name any four Napking folding.
 - What is the English terminology for "Sommelier" ?

SECTION – B

Answer **any three**, **not** exceeding **two** pages. (3×6=18)

- Draw and explain "Dummy Waiter".
- What do you mean by Commercial catering ?
- Write a short note on :
 - Mise – en – place
 - Special equipments used in F and B operations.
- Expand of :

a) K.O.T.	b) E.P.N.S.	c) ABC
d) M.D.H.	e) B&B plate	f) R.S.O.T.
- Draw any six glassware and mention its sizes, name and purpose or uses.



SECTION – C

Answer **any three**, not exceeding **three** pages.

(3×14=42)

7. Elucidate various outlets of food and beverage service operation in a Five star hotel.
 8. Draw the organizational chart of the food and beverage service department, mention the duties and responsibilities of R.S.O.T.
 9. Explain the attributes of the food and beverage service personnel.
 10. Draw and list down the equipments used in food and beverage service outlets. (Crockery, Cutlery and Hollowware only)
 11. Brief note on :
 - a) Transportation Catering.
 - b) Mise – en – Scene.
 - c) Outdoor Catering.
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