

**Subject Code:- BHMT 102**

**Roll No. \_\_\_\_\_**

**Odd SEMESTER EXAMINATION, 2022-23**

**BHMCT-1<sup>st</sup> Sem. 1st year.**

**Subject Name- Food and beverage service Foundation- I**

**Time- 3 hrs.**

**Max. Marks- 70**

**Note- Attempt all question. All Questions carry equal marks. In case of any ambiguity or missing data, the same may be assumed and state the assumption made in the answer.**

**Ques. 1 Answer any four Questions of the following.**

**4x3.5=14**

- a) Draw a dummy waiter and list the items to be stored in a side station.
- b) Explain the following terms: i) EPNS ii) QSR's.
- c) Write a note on etiquettes of food and beverage staff.
- d) Explain welfare catering with examples.
- e) Explain transport catering.
- f) Explain different types of trolley used in food and beverage service department.

**Ques. 2 Answer any four Questions of the following.**

**4x3.5=14**

- a) Differentiate between Mise-en-place and Mise-en-scene.
- b) Differentiate between Coffee Shop and Fine dining restaurant.
- c) What is a Dispense Bar.
- d) What is Stillroom. Enlist 10 equipments used in stillroom.
- e) Describe the important attributes of a good waiter.
- f) List all the factors to be considered while purchasing crockery.

**Ques. 3 Answer any Two Questions of the following.**

**2x7=14**

- a) Explain different operating outlets in the F&B Service department of a large hotel.
- b) What are the various types of equipments used in Food and Beverage department. Explain each category with examples.
- c) What are the different types of services offered in Food and beverage department. Classify them.

**Ques. 4 Answer any two Questions of the following.**

**2x7=14**

- a) Draw the organisational chart of a F&B department in a large hotel.
- b) What are the different types of Catering Establishments? Explain Airlines Catering in brief.
- c) Enlist and discuss the various ancillary areas of F&B Service department.

**Ques. 5 Answer any two Questions of the following.**

**2x7=14**

- a) Explain the growth of Hospitality Industry in India.
- b) Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel.
- c) What are the duties and responsibilities of Food & Beverage Manager of a 5-star hotel?.