

Roll No.

HM-201

Food and Beverage Service

Master of Hotel Management (MHM-17)

Second Semester, Examination, 2018

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** sections A, B and C. Learners are required to attempt the questions contained in these sections according to the detailed instructions given therein.

Section-A

(Long Answer Type Questions)

Note : Section 'A' contains four (04) long answer type questions of nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. What are different trolleys used in food and beverage service ? Explain them in detail.
2. What are *three* basic styles of food service ? Explain their features and applications.
3. Draw the organizational chart of Food and Beverage Service Department. List the duties of the food and beverage manager.
4. What do you understand with the term 'Catering' ? Classify commercial and non-commercial catering in detail with examples.

(B-79) P. T. O.

Section-B**(Short Answer Type Questions)**

Note : Section 'B' contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

1. How do you categorize food service equipment ? Give *five* examples for each.
2. How is coffee shop different from speciality restaurant ? Explain it.
3. Why is attitude important ? Explain it in detail.
4. What do you understand by self service ? Where do you find this service ?
5. Explain the term 'Room Service'. Explain the main features of room service.
6. Explain the importance of inter-department relationship of F & B service department.
7. With the help of neat diagram draw the 'dummy waiter' and explain the items which can be stored in it.
8. What do you understand by lounge ? Discuss the main features of lounge.

Section-C**(Objective Type Questions)**

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) mark each. All the questions of this section are compulsory.

1. is an equipment used in buffet to display hot dishes. It has hot water container on which food container is used.

2. Thick woollen material similar to felt used for covering the table tops is known as
3. A is a wine steward in a restaurant, hotel, or other food establishment, who usually has extensive knowledge about wine and food pairings and is responsible for the service of wines and other alcoholic beverages.
4. is a method of serving food. Food is served with service spoon and fork from the left-hand side of the guest.
5. is a large open dish partially filled with hot water, in which hot food containers are placed to keep the food hot.
6. The space required on the table for lying cutlery, crockery, glassware and linen for one person to partake of a meal is called
7. A small mat put under a bottle or glass to avoid wet rings on the surface of the table is known as
8. Preparation and service of food for employees working in factories at subsidized rates is known as
9. is a roadside food stall found on national and state highways mainly catering to the requirements of heavy vehicle crew. It specializes in Punjabi cuisine and tandoori cooking.
10. means giving instructions related to the tasks to be performed.