

Roll No. ....

## **BHM–102T**

### **Food and Beverage Service Foundation—I**

Bachelor of Hotel Management (BHM–17)

First Semester, Examination, 2017

**Time : 3 Hours**

**Max. Marks : 40**

**Note :** This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. 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. Draw the organization chart of Food and Beverage Service Department of a 5 star hotel and give the job description of Food and Beverage Manager.
2. Write down the French Classical Courses in sequence. Explain any *six* courses in short with example.
3. What does the term ‘Cutlery’ mean ? What are the basic types of cutlery available in the market ? Write their features.
4. Classify Food Service methods in terms of self service and waiter service.

**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. Define Fuel. Explain the characteristics of a good fuel.
2. Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel.
3. Draw a neat cover layout diagram of a table d' hotel menu. Explain the basic principles of cover layout.
4. What are the work related attributes required for wait staff in the hotel ? Explain it.
5. Define Condiments. Classify condiments in detail.
6. Discuss the desired etiquette required for any Food and Beverage Service staff of 5 star hotels.
7. Explain the order taking procedure followed in a specialty restaurant.
8. What are the methods of cleaning silver ? Explain each.

**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.

Fill in the blanks :

1. Catering places in factories are called \_\_\_\_\_.
2. Tray, usually, round and made of silver or stainless steel on which food or beverage are presented is known as\_\_\_\_\_.

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3. A set of four or five table or section of a restaurant is called \_\_\_\_\_.
4. Waiters working in the drive-in outlets who takes order and deliver the food to guest are known as \_\_\_\_\_.
5. \_\_\_\_\_ is a mental state of readiness, learned and organized through experience, exerting a specific influence and person's response to people, objects and situations with which it is related.
6. \_\_\_\_\_ (in French) menu in which all the items are individually priced and customer select and combined dishes according to their choice.
7. The person to handle the ordering and serving of wine in a restaurant is called (in French) \_\_\_\_\_.
8. \_\_\_\_\_ (in French) refers to preparing the environment of the areas in order to make it pleasant, comfortable, safe and hygienic for the restaurant service.
9. Indian Tourism Development Corporation (ITDC) was set up in the year\_\_\_\_\_.
10. \_\_\_\_\_ is to serve lukewarm water along with a piece of lemon on an under liner after the competition of meal to wipe hands.

