

Roll No.

BHM–102T

Food and Beverage Service Foundation—I

Bachelor of Hotel Management (BHM–17)

First 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. Explain various types of catering establishment.
2. Explain co-ordination of F & B service department with various other departments.
3. Explain various types of equipment used in bars.
4. Write a note on Glasswares used in restaurants.

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. What is Mise-en-scene ?
2. Explain the duties of a Captain.

(B-80) P. T. O.

3. Write order taking method of a restaurant.
4. What is Discotheque ?
5. Describe the function of a hot plate.
6. What is table service ?
7. Define the function of Site Station.
8. Explain Emerging trends of Food Service Industry.

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. A menu in which items are individually prices are called.
2. French term for the captain is
3. Another name of side plate is
4. A. B. C. is stand for
5. Rice can be served in course.
6. Green teas are produced in
7. Tobasco is a sauce.
8. Full form of B. O. T. is
9. O. D. C. stands for
10. Captain reports for his/her duties.