

Total No. of Pages : 4

Roll No.

BHM – 102 T

Food and Beverage Service Foundation- I

Bachelor of Hotel Management

(BHM- 17)

1st Semester, Examination-2019

Time : 3 Hours

Max. Marks : 40

Note : This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section- A

(Long Answer- type questions)

Note : Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 =20)

S-212

P. T. O.

(2)

1. What are the various food and beverage service outlets? Explain in detail.
2. What are the various emerging trends in food services? Also discuss their salient features.
3. What are the various attributes of food & beverage service staff? Explain in detail.

Section - B
(Short-Answer-Type questions)

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

(5x4=20)

S-212

(3)

1. What are the various job duties & responsibilities of Banquet Manager?
2. What is the importance of Side Board in the smooth functioning of a restaurant? Explain.
3. What are the different types of fires & how to handle them?
4. Explain step by step the procedure of receiving & greeting the guest.
5. Write the name of any 10 cutlery and 10 crockery items used in food & beverage service outlets.
6. Write short notes on the followings:-
 - (a) Mise-en-place
 - (b) Mise-en-scene