

Total No. of Pages : 4

Roll No.

BHM – 202 T

Food and Beverage Service Foundation-II
Bachelor of Hotel Management (BHM- 17)
2nd 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-215

P. T. O.

(2)

1. (a) Classify Non-Alcoholic beverages in different categories giving two examples of each.

(b) Give the correct method of serving Tea at the Restaurant (Guest table) in detail.
2. Explain in brief the four main type of breakfast served to the guest plan a sample menu for each type of breakfast.
3. Draw organization chart of the F & B dept. of a 5 star Hotel and enlist the duties and responsibilities of a Restaurant Manager.

(3)

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.

(4x5=20)

1. Enlist the golden rule of making coffee.
2. What is the importance of Sick board in Restaurant Service?
3. Discuss the Salient features of Centralized Room Service System.
4. State the *Miss en place* done on a Room Service Tray during night time.
5. Differentiate between Speciality and Theme Restaurant.

S-215

P. T. O.

(4)

6. Draw format of a Room Service Breakfast Door knob menu card.