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Roll No.

HM - 201
Food & Beverage Service
Master of Hotel Management (MHM-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-186

P. T. O.

(2)

1. List out and explain various factors to be considered for selection of f & b service equipments for a 60 cover coffee shop of a five star hotel? Write also various sizes of table you will purchase to accommodate 60 covers in a coffee shop?
2. Differentiate between
 - A) Speciality restaurant & Multicuisine Restaurant
 - B) American & Family Service
 - C) Barman and Sommelier
 - D) Chinaware & Silverware.
3. Draw the organizational structure for a 60 cover specialty restaurant? List out essential duties, responsibilities & essential attributes of a captain?

(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. Explain any five food & beverage service methods with examples.
2. List out various ways for care & maintenance of silverware? Give any three examples of EPNS.
3. Explain the following :
 - A) Cover
 - B) Side station
 - C) Pax
 - D) Buffet
 - E) RSOT

(4)

4. What do you mean by coffee shop? How you differentiate five star coffee shop from quick service restaurant & take away?
5. Explain job description and job specification of a restaurant manager.
6. Write the sizes of the following :
 - A) Table for four covers
 - B) High ball glass
 - C) Cover
 - D) Restaurant chair
 - E) Tea cup