

S-923

Total Pages : 3

Roll No.

BHM-102T

Food and Beverage Service Foundation-I

Bachelor of Hotel Management (BHM)

1st Semester Examination, 2022 (Dec.)

Time : 2 Hours]

[Max. Marks : 35

Note : This paper is of Thirty Five (35) 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 Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

1. Draw a neat and clean hierarchy structure of the Food and Beverage Department. Explain the duties and responsibilities of a Restaurant Hostess.

2. Draw a neat and clean diagram of a sideboard. Explain the importance of sideboard during the operations.
3. Define each. Also give 5 examples of each :
 - (a) Crockery.
 - (b) Cutlery.
 - (c) Glassware.
 - (d) Menu.
4. Briefly explain these services :
 - (a) Silver Service.
 - (b) American service.
 - (c) Butler Service.
 - (d) Gueridon Service.
5. Differentiate between Mise-en-Scene and Mise-en-place.

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 any Four (04) questions only. (4×4=16)

1. Write the attributes of a captain.

2. Write 6 points on grooming for male staff.
 3. Differentiate between A-la-carte and Table d' hote menu.
 4. What is a Dummy Waiter ?
 5. Write down 10 names of Bar Glasses.
 6. What is a Menu ? Write down the names of different types of menus.
 7. Write the complete procedure of Service in a restaurant.
 8. Write down five names of different napkin folds.
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