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DHA-103/BHM-103

Introduction to Food & Beverage

Diploma in Hospitality Administration/B.H.M. (DHA/BHM)

1st Year, Examination, 2022 (Dec.)

Time: 2 Hours] Max. Marks: 50

Note: This paper is of Fifty (50) 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 Thirteen (13) marks each. Learners are required to answer any Two (02) questions only.

 $(2 \times 13 = 26)$

- **1.** Draw a Kitchen Layout. Explain the duties and responsibilities of Kitchen Executive.
- **2.** Define Alcohol. What are the different types of alcohol?

- **3.** Give a details note on Food & Beverage Industry. Also, describe the various sections of Food & Beverage Department in a Five star hotel.
- **4.** Define Beverage. Also, classify Alcoholic and non-alcoholic beverages with examples.
- **5.** Define Bar. What are the principles involved in planning and designing a bar?

SECTION-B

(Short Answer Type Questions)

Note: Section 'B' contains Eight (08) short answer type questions of Six (06) marks each. Learners are required to answer any Four (04) questions only. (4×6=24)

- **1.** What are the uses of Griller?
- **2.** Give difference between Bar and Pub.
- **3.** State the duties and responsibilities of an Assistant F & B Manager of a 5-star hotel.
- **4.** What is the service procedure to be followed for room service?
- **5.** Write short notes on the Gueridon Trolley.

- **6.** Draw the format of a KOT?
- 7. Write short notes on the Cognac.
- **8.** Write short notes on any *two*:
 - (a) Commis.
 - (b) Mise-en-scene.
 - (c) Larder Section.