

BHM–102-T

Food and Beverage Service Foundation—I

Bachelor of Hotel Management (BHM-17)

First Semester, Examination, 2018

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Learners are required to attempt the questions contained in these Sections according to the detailed instructions given therein.

Section–A

(Long Answer Type Questions)

Note : Section ‘A’ contains four (04) long answer type questions of nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Define Catering establishment. Explain the different types of transport catering in detail.
2. What is Menu ? Discuss types of menu on the basis of meal time, price and schedule.
3. Classify Beverage service methods in terms of waiter service and self-service.

4. What does the term 'Crockery' mean ? What are the basic types of Chinaware available in the market ? Write their features.

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 *four* (04) questions only.

1. What does the term 'Side Station' refers to ? Explain its importance and write down service equipment's can be stored in it with the help of neat diagram.
2. Difference between Mise-en-scene and Mise-en-place.
3. Define Fuel. Classify fuel and explain each in short.
4. Explain different types of trolley used in F&B Service department.
5. Explain the importance of attitude for Food and Beverage Service staff.
6. Write a detailed note on the development of Food Service industry in India.
7. Explain the Job description of senior captain in Food and Beverage Service department.
8. Define Menu Planning. Explain the basic principles of Menu Planning in detail.

Section-C

(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) mark each. All the questions of this Section are compulsory.

1. An outlet that primarily serves alcoholic beverages is known as_____.

2. Dhabas are located at _____.
3. Thick Woolen material similar to felt used for covering the table tops is known as _____.
4. _____ has given statements like “Guest is always right” and “Life is Service”.
5. _____ is the space required on a table for laying cutlery, crockery, glassware and linen for one person to partake a meal.
6. In French Classical menu, _____ is a rest course between courses.
7. It is a tall thin vase generally used at restaurant table to hold a single flower such as rosebud is called _____.
8. _____ means giving instructions related to the tasks to be performed.
9. This small glass is used to serve juices and welcome drinks to the guest known as _____.
10. _____ (In French) is to pour alcohol over food and set it alights, to enhance visual delight during service in front of the guest.

