HM-201

Food and Beverage Service

Master of Hotel Management (MHM–17) Second 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. What do you understand with the term 'Catering'? Classify commercial and non-commercial catering in detail with examples.
- 2. List *five* examples of crockery, cutlery, holloware, glassware and linen used in the restaurant. Mention sizes/capacities of them.
- 3. Draw the organization chart of a restaurant and explain the duties of each member.
- 4. Justify, that skill of service staff is a deciding factors in selecting the type of service to be followed in an outlet.

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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. Differentiate between a night club and a discotheque.
- 2. What does the term 'dummy waiter' refer to?
- 3. What are the advantages and disadvantages of disposables?
- 4. Explain the importance of inter-department relationship of F & B department.
- 5. Explain the advantages and disadvantages of Buffet service.
- 6. Differentiate between American service and French service.
- 7. What do you understand by Vending ? What are its advantages and limitations ?
- 8. Explain assisted service. Where do you find such service?

Section-C

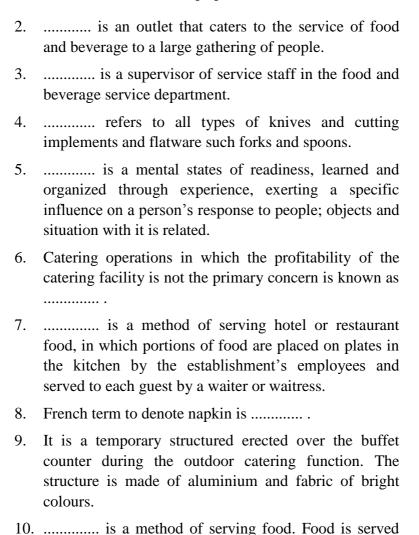
(Objective Type Questions)

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

Fill in the blanks:

1. A small structure on a side walk or highway with three sides open, serving beverages and snacks is known as

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the guest.

with service spoon and fork from the left-hand side of