

BHM-102T

Food and Beverage Service Foundation-I

Bachelor of Hotel Management (BHM-17)

First Semester, Examination, 2019

Time : 3 Hours]

[Max. Marks : 40

Note : This paper is of Forty (40) marks divided into three (03) sections A, B and C. 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 (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

1. Explain various attributes of F & B service staff.
2. Explain various fuels to be used in hotel industry.

3. Explain various types of equipment used in the restaurant.
4. Explain various types of restaurant found in a five star hotel.

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. What is Mise-en-place ?
2. Explain duties of a steward.
3. Write various points of water service.
4. Name of five table accompaniments.
5. What is coffee shop ?
6. What is buffet service ?
7. Write the importance of side board.
8. Explain various fire safety measures.

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) marks each. All the questions of this section are compulsory. (10 \times $\frac{1}{2}$ =05)

Fill in the blanks :

1. Another name of side board is _____.
 2. Mini bars are replenished by _____.
 3. Assam tea is famous for _____.
 4. Size of a cover is _____.
 5. Accompaniments of Indian foods are _____.
 6. Tea is grown in _____ climate.
 7. Full form of K.O.T. is _____.
 8. _____ is a larger producer of tea.
 9. Outside staircases are _____ exits.
 10. A.P.C. stands for _____.
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