	Utech
Name:	
Roll No.:	Or State of State State and State and
Invigilator's Signature :	

CS/BHMCT/SEM-1/HM-102/2009-10 2009 FOOD & BEVERAGE SERVICE – I

Time Allotted: 3 Hours Full Marks: 70

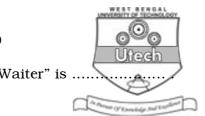
The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

GROUP – A (Objective Type Questions)

1.	Fill	ill in the blanks for any ten of the following: $10 \times 1 = 1$	
	i)	Air catering comes under catering.	
	ii)	Room service operates for hours.	
	iii)	generates maximum revenue for the Food	
		& Beverage service department.	
	iv)	The capacity of High ball glass is	
	v)	The size of square table for two guests is	
	vi)	The other name of Joint plate is	
	vii)	Demi-tasse is	
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viii)	The other	name of	"Dummy V



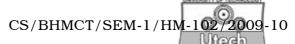
- ix) Sommelier is
- xi) Pre-plated service is service.
- xii) Platter to plate service is service.
- xiii) Trolley service is an example of
- xiv) Vending service is a service.
- xv) Buffet service is a service.
- xvi) Slip cloth is laid on

GROUP – B (Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

- 2. Write short notes on commercial & welfare catering establishments.
- Give the brief description about the various sales outlets of Food & Beverage service department.
- 4. Write about the attributes of a good Food & Beverage service personnel.

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- 5. Give a brief description about the inter-departmental relationship of Food and Beverage service department with other departments of the hotel.
- 6. Enlist *five* types of glassware with their capacity and uses.

GROUP – C (Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

- 7. Discuss about the Food & Beverage service industry.
- 8. Give the organizational hierarchy of Food & Beverage department of a large size hotel and write the duties and responsibilities of Food & Beverage Service Manager.
- 9. What are the rules to be followed for laying a dining table?

 Explain.
- 10. Elaborate the different types of catering establishments.

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