



Name :

Roll No. :

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 in the blanks for any *ten* of the following : $10 \times 1 = 10$
 - 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

CS/BHMCT/SEM-1/HM-102/2009-10



- viii) The other name of “Dummy Waiter” is
- ix) Sommelier is
- x) The other term of Captain in French 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 × 5 = 15

- 2. Write short notes on commercial & welfare catering establishments.
- 3. 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.



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.

