



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHMCT/SEM-1/HM-102/2010-11**

**2010-11**

**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) Coffee shop in large size hotel operates for ..... hours.
  - ii) Chef de Rang is .....  
( Asst. Steward/Sr. Captain/Station Waiter )
  - iii) The capacity of juice glass is .....  
( 2 ounce/4 ounce/8 ounce )
  - iv) The size of square table for 4 cover is .....  
( 3 ft × 3 ft/2 ft × 2 ft/5 ft × 5 ft )
  - v) Pre-plated service is ..... service.
  - vi) Vending machines is an example of .....  
( Single point service/Assisted service/Specialized service )

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- vii) The dining table should be 30 inches in height and seat of the chair 18 inches. ( True/False )
- viii) The baize cloth helps the tablecloth to hang freely and stay firmly. ( True/False )
- ix) Demi-tasse is .....  
( Tea cup /Soup cup/Coffee cup )
- x) Slip cloth size is the same as that of the table top.  
( True/False )
- xi) Industrial Canteen comes under ..... catering establishment.
- xii) Platter to plate service is ..... service.

**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. Write short notes on Disposables.
7. Define crockery. Enlist 05 crockery with their sizes and uses.

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**GROUP – C**

**( Long Answer Type Questions )**

Answer any *three* of the following.

3 × 15 = 45

8. Discuss about the Food and Beverage Service Industry.
9. Give the Organizational Hierarchy of Food and Beverage Department of a large size hotels and give the job specification of the Captain.
10. What are the rules which to be followed for laying a dining table ? Explain.
11. Elaborate the different types of Food and Beverage Service Methods.

