Name :	
Roll No. :	Andrew (V Consider Int Colored
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 \times 3 ft/2 ft \times 2 ft/5 ft \times 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)

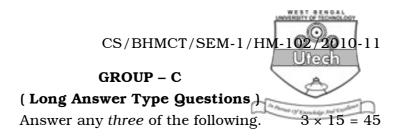
- xi) Industrial Canteen comes under catering establishment.
- xii) Platter to plate service is service.

GROUP – B (Short Answer Type Questions)

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

- 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.
- 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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- 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.
- Elaborate the different types of Food and Beverage Service Methods.

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