



Name :

Roll No. :

Invigilator's Signature :

**CS/BHM CT/SEM-1/HM-102/2011-12
2011**

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) Side board is also known as
 - ii) Maitre D Hotel is also known as
 - iii) Trancheur is French term for
 - iv) is the French term for Station Waiter.
 - v) is the term for thick soft cloth material placed on the table.
 - vi) House Bar situated in near
 - vii) EPNS stands for

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- viii) Water glass should be placed at the tip of the
- ix) Cafè is continental breakfast with coffee as beverage.
- x) Coffee shop is open for
- xi) Size of breakfast napkin is x
- xii) Size of dessert plate is

GROUP - B

(Short Answer Type Questions)

Write short notes on any *three* of the following. $3 \times 5 = 15$

- 2. Coffee shop
- 3. Grill room / rotisserie
- 4. Assisted service
- 5. Hot plate / food pick up counter
- 6. Snack bar
- 7. Specialized service
- 8. Discotheque
- 9. Bistro.

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GROUP - C

(Long Answer Type Questions)

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

10. Draw the organization structure of food and beverage service department. State the duties and responsibilities of food and beverage manager.
11. Name various food and beverage outlets in a five star hotel and explain them individually.
12. Assuming you are interviewing food and beverage service personnel for your hotel, list the qualities and attributes, you are seeking in your candidates and why.
13. Mise en place is an essential part of the restaurant operation in any food and beverage outlet in about 200 words. Describe the Mise en place in a busy city restaurant prior to lunch.
14. What are the different various sectors in catering industry ? Explain welfare sector in detail.
15. Do a comparative analysis (in the form of a chart) of various types of table service. How are Russian and English services similar different ?
16. List any ten glass wares with its capacity. What is a china ware with any five from the list and its standard sizes ?