



Name :

Roll No. :

Invigilator's Signature :

CS/BHMCT/SEM-1/HM-102/2012-13

2012

FOOD AND 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 : 10 × 1 = 10
- a) The size of a cover is
 - b) A restaurant focuses on a theme is called
 - c) Institution catering comes under
 - d) is the French term for station waiter.
 - e) Chef de étage means
 - f) Bloody Merry is a cocktail, normally served in
 - g) Another name of Dispense Bar
 - h) Senior captain of a Restaurant reports to
 - i) Size of a full plate is
 - j) Sauces are presented at guest table in



GROUP – B

(Short Answer Type Questions)

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

2. Draw the diagram of five glasses; define their capacity and purpose of use.
3. Briefly define the function of room service department and differentiate between centralized and decentralized room service
4. Define the advantages and disadvantages of French service.
5. Briefly define about five qualities, a food and beverage service personnel should have.
6. Define side board and Draw the diagram of sideboard.

GROUP – C

(Long Answer Type Questions)

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

7. Define the salient features of Gueridon service and buffet service along with their advantages and disadvantages.
8. Draw the hierarchy chart of food and beverage service department of a 5 star hotel. Briefly define the duties and responsibilities of Food and Beverage manager, Maitre-de-hotel and Food service waiter.



9. Explain the development of Food and Beverage Service Industry in India.
10. Explain the factors that should be considered for selecting food service equipment.
11. Draw the organization chart of a bar and explain the duties of each member.

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