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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-1)
FOOD & BEVERAGE SERVICE-I

Subject Code : BH-111

M.Code : 14506

Date of Examination : 26-06-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

- 1. Write short notes on :**

- a. KST
- b. Salamander
- c. EIH
- d. Chef d' etage
- e. Vending Machine
- f. Sommelier
- g. Bar
- h. Hotel
- i. QSR
- j. Trancheur

SECTION-B

2. Write a note on Cafeteria Service.
3. Differentiate between commercial catering and welfare catering.
4. Explain Specialty Restaurant in detail.
5. Enlist and explain the personality traits of a good waiter.
6.
 - a. Describe Food Pick Up Area.
 - b. Explain the role of catering establishment in the hospitality industry.

SECTION-C

7. Draw the staff organization structure of Food and Beverage department of a 5-star hotel.
8. Draw the layout of a pantry. List 5 pantry equipments along with their respective purposes.
9. What do you understand by transport catering? Explain with relevant examples.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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Total No. of Questions : 09

FOOD & BEVERAGE SERVICE-I

M.Code : 14506

Date of Examination : 09-01-2025

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. SECTION-B contains **FIVE** questions carrying **2½** (Two and Half) marks each and students have to attempt any **FOUR** questions.
3. SECTION-C contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write short notes on:

- a) Cafeteria
- b) Sommelier
- c) Bar
- d) Kitchen Stewarding
- e) Linen Room
- f) Garrison Catering
- g) Vending Machine
- h) ITDC
- i) Maître d'hôtel reception
- j) Hotel

SECTION-B

2. Draw a neat and labelled layout of a pantry.
3. Write a note on room service.
4. Describe the job performed by a steward in a restaurant.
5. Write a note on personal hygiene of Food and Beverage service staff.
6. Discuss in brief the role of catering establishment in tourism industry.

SECTION-C

7. Describe the interdepartmental relationship between Food and Beverage Service department and other departments.
8. Classify catering establishment with suitable examples of each. Explain in detail types of transport catering.
9. Explain the various types of Restaurant and their characteristics.

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Roll No.

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BHMCT (Sem.-1)

FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code : BHMCT-103-18

M.Code : 75137

Date of Examination : 14-06-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on :

- a) Baize
- b) Kiosk
- c) Discotheque
- d) Fourchette
- e) Spencer's
- f) Withering
- g) Corkage
- h) Sommelier
- i) Busboy
- j) ITDC.

SECTION-B

2. List the factors to be considered for selection of different F&B equipments.
3. What is a vending machine? Enlist its advantages and disadvantages.
4. Describe the attributes of a good waiter.
5. Write a note on welfare catering.
6. Explain the role of catering establishment in the hospitality industry.

SECTION-C

7. Explain the manufacturing of coffee. Briefly explain different types of coffee.
8. Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel.
9. Explain different food service areas in a 5 star hotel.

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