

Printed Pages : 2



HM-112

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 990112

Roll No.

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B. H. M. C. T.

(SEM. I) (ODD SEM.) THEORY

EXAMINATION, 2014-15

FOOD AND BEVERAGE SERVICE - I

Time : 2 Hours]

[Total Marks : 50

SECTION - A

Attempt all the questions.

1 Define any **five** of the following : **2×5=10**

- a) Coffee shop
- b) Maitre d'hôtel
- c) Aboyeur
- d) Welfare catering
- e) Room Service
- f) Flatware.

SECTION - B**2** Attempt any **three** questions : **5×3=15**

- a) What are the duties and responsibilities of a Restaurant Manager?

- b) Enlist 10 cutlery names used in restaurant. Also explain their use.
- c) What care should be taken while storing of Silverware?
- d) Define kitchen stewarding. What are the different functions performed by kitchen stewarding department?
- e) Differentiate between Mise-en-Place and Mise-en-scene.

SECTION - C

3 Attempt any **five** questions : **5×5=25**

- a) Differentiate between industrial and institutional catering.
 - b) Explain coordination of F and B Service Department with other departments.
 - c) Explain various career opportunities in hospitality industry.
 - d) What attributes an F and B service personnel should possess in Hospitality industry ?
 - e) Draw the hierarchy of food and beverage service staff of a five star hotel.
 - f) What do you understand by still room ? What are the F and B items served from the still room ?
 - g) What is the different crockery used in Food and Beverage Service department- name with their dimensions ?
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