

Printed Pages :2



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HMCT-102

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

**PAPER ID :174114**

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*

*Note:* Attempt all questions.

**SECTION-A**

1. Attempt any five of the following: 2×5=10
- (a) Coffee shop
  - (b) Maitre d' Hotel
  - (c) Damask
  - (d) Welfare catering
  - (e) Hollow ware
  - (f) Aboyuer

**SECTION-B**

2. Attempt any three questions: 5×3=15

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(1)

[Contd...

- (a) How do you categorize food service equipment? Give five examples of each.
- (b) Write down 10 glasses name with their capacity.
- (c) Explain dummy waiter with its uses.
- (d) List the duties and responsibilities of senior captain.
- (e) Enlist 10 cutlery names used in restaurant. Also explain their use.

**SECTION-C**

Attempt all questions: 5×5=25

- 3. Draw the hierarchy of food & beverage service staff of a five star hotel. 5
- 4. Differentiate between commercial and welfare catering. 5
- 5. How food & Beverage service departments coordinate with other departments? 5

**OR**

Write down the attributes of f & b service personnel.

- 6. What is the different crockery used in Food & Beverage Service department-name with their dimensions. 5

**OR**

Name the different linen used in a restaurant with their dimensions.

- 7. Explain coordination of F & B Service Department with other departments. 5

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