

Printed Pages : 3



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

SECTION A

(Attempt all the questions.)

- 1 Define any five of the following : **2×5=10**
- a) Coffee shop
 - b) Maitre d'Hotel
 - c) Polivit method
 - d) Welfare catering
 - e) Hollow ware
 - f) Trancheur

SECTION B

- 2 Attempt any three questions : **5×3=15**
- a) How do you categorize food service equipment?
Give five example of each.
 - b) List the duties and responsibilities of senior captain?
 - c) Explain dummy waiter with its uses.
 - d) Write down 10 glasses name with their capacity.
 - e) Classify the different types of room service procedure practiced in hotels and explain each type of room service in brief.

SECTION C

3. Define tea. Explain different types of teas with example. **5**
- OR**
- Draw the hierarchy of food & beverage service staff of a five star hotel.
- 4 Differentiate between commercial and welfare catering. **5**
- OR**
- Explain transport catering.
- 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 What do you understand by still room? What are the F&B items served from the still room? 5

OR

Explain different methods of silver cleaning.
