

Roll No:

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BHMCT
(SEM-V) THEORY EXAMINATION 2020-21
FOOD & BEVERAGE SERVICE-V

Time:3 Hours**Total Marks:100****Note:**Attempt all Sections. If require any missing data; then choose suitably.

SECTION - A

- 1. Attempt all questions in brief. 2 x 10 = 20**
- a. Gueridon
 - b. Buffet
 - c. B.F.C
 - d. Brunch
 - e. Finger Buffet
 - f. Crape suzette
 - g. O.D.C
 - h. Banquet
 - i. Gangway
 - j. Checklist

SECTION - B

- 2. Attempt any three of the following: 10 x 3 = 30**
- a. Write a brief note on Gueridon Service
 - b. Briefly explain the importance of S.O.P in any organization.
 - c. Write down the name of ten chinaware used in hotels.
 - d. Plan an elaborate breakfast menu of a 5* hotel.
 - e. Explain the role of planning in function catering.

SECTION - C

- 3. Attempt any one part of the following: 10 x 1 = 10**
- (a) Write down the points to be considered while doing Gueridon service.
 - (b) Write down the recipe of Crape suzette
- 4. Attempt any one part of the following: 10 x 1 = 10**
- (a) What do you mean by checklist? Write down its importance in function catering.
 - (b) Write down the merits and demerits of buffet.
- 5. Attempt any one part of the following: 10 x 1 = 10**
- (a) What is the role of briefing in function catering?
 - (b) What points should be considered while picking the food from the kitchen for buffet.
- 6. Attempt any one part of the following: 10 x 1 = 10**
- (a) Write down the duties and responsibilities of a banquet manager.
 - (b) List the various types of equipment's used in outdoor catering and elaborate them
- 7. Attempt any one part of the following: 10 x 1 = 10**
- (a) Prepare a checklist for a conference.
 - (b) Plan an Elaborate dinner menu for a royal wedding and draw a layout of various placements of foods and stage.