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NBHM-502

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

PAPER ID : 174508Roll No. **B.H.M.C.T.****(Semester-V) Theory Examination, 2014-15****FOOD AND BEVERAGE SERVICE-V***Time : 2 Hours]**[Total Marks : 50*

1. **Attempt Any Four Questions.** **4X3=12**
- (a) Give the recipe of banana flambé?
 - (b) What is the role of standard operating procedure in any organization?
 - (c) What do you mean by checklist? Is it important in a banquet function?
 - (d) What are the advantages and limitation of gueridon service?
 - (e) What is Flambé? Name the spirits & liqueurs commonly used for flambé.

(f) Write down the recipe of steak Diane.

2. Attempt Any Four Questions. $4 \times 3 = 12$

(a) Differentiate between breakfast buffet and brunch buffet.

(b) Write down the special checklist to setup a buffet.

(c) Write down the various type of buffet and elaborate them.

(d) Write down the various points to be considered while picking the food from the Kitchen for buffet.

(e) Write down the various type of linen used in banquet with their sizes.

(f) Write down the various factors to be considered while planning a buffet.

3. Attempt Any Two Questions. $6 \times 2 = 12$

(a) Draw a neat and detailed diagram of Banquet function prospectus.

(b) Draw a hierarchy chart of banquet organization & describe the role of each and every designation.

(c) Explain classroom and theater style seating plan. Draw a layout.

4. Attempt Any Two Questions. $7 \times 2 = 14$

(a) Write short notes on :-

i. B.F.C

ii. Toast Master

(b) Write down the qualities of an outdoor caterer.

(c) Explain various types of equipments used in outdoor catering for preparing food, serving food and for transportation

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