

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-  
2018 COURSE)**

**B.H.M.C.T. Sem-I :SUMMER- 2022**

**SUBJECT : BASIC FOOD & BEVERAGE SERVICE-I**

Day : Wednesday

Time : 10:00 AM-12:30 PM

Date : 6/7/2022

S-19919-2022

Max. Marks : 60

**N.B.:**

- 1) All questions are COMPULSORY.
- 2) Both the sections should be written in the same answer sheet.

**SECTION - I**

Q.1) Attempt any **SIX** of the following (1 mark x6=6 marks)

- |                      |                    |
|----------------------|--------------------|
| a) Airline Catering  | e) Slip Cloth      |
| b) Still Room        | f) Salver          |
| c) Sideboard         | g) Coffee Shop     |
| d) Function Catering | h) Fast Food Joint |

Q.2) Answer any **THREE** the following (4 marks x3 =12 marks)

- a) Classify food and beverage sectors as per priority
- b) Describe the following food and beverage areas
  - i) Café
  - ii) Banquet
- c) List and explain use of any eight cutlery
- d) With help of a flowchart explain food and beverage operations cycle

Q.3) Answer any **THREE** the following (4 marks x3 =12 marks)

- a) What points should be considered for storage of crockery, glassware, linen and cutlery
- b) List and explain any four types of restaurants
- c) List any eight key points of fast food outlets
- d) Give standard sizes of :
  - i) Soup bowl
  - ii) Tea Cup
  - iii) Fish Plate
  - iv) Full Plate

**SECTION - II**

Q.4) Attempt any **SIX** of the following (1 mark x6=6 marks)

- |                    |                   |
|--------------------|-------------------|
| a) Russian Service | e) Table d' Hote  |
| b) Maitre d'Hotel  | f) Waiters friend |
| c) Mini Bar        | g) Mise en scene  |
| d) Counter Service | h) Buffet         |

Q.5) Answer any **THREE** of the following (4 marks x3 =12 marks)

- a) Explain any four silver cleaning methods
- b) Write a note on i) Still room ii) Linen store of Food and beverage
- c) Explain any eight attributes of food and beverage staff
- d) Write advantages and limitation of American service

Q.6) Answer any **THREE** of the following

(4 marks x3 =12 marks)

- a) Explain various methods of breakfast order taking in room service
  - b) Explain inter departmental co-ordination of Food and beverage department with Housekeeping and HR department
  - c) List duties and responsibilities of Head Waiter
  - d) Explain decentralized system of room service
- 

060722-m-ihmct-pune