BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE) B.H.M.C.T. Sem-I: SUMMER: 2023

SUBJECT: BASIC FOOD & BEVERAGE SERVICE-I

Day: Wednesday

Time: 10:00 AM-12:30 PM

Date: 31-05-2023

S-19919-2023

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 x 6=6 marks)

- a) Night Club
- Ice Cream parlor
- b) Waiters Cloth
- f) Food Court

c) Hot Plate

Cover g)

d) Bar

Dhaba h)

Q.2) Answer any **THREE** the following

(4 marks x3 = 12 marks)

- a) Write a note on captive and non-captive market
- b) Describe the following areas
 - i) Cafeteria
- ii) Specialty Restaurant
- c) List and explain use of any eight types of glassware
- d) Explain primary and secondary catering sectors

Q.3) Answer any **THREE** the following

(4 marks x3 = 12 marks)

- a) Write a note on
 - i) Bistro
- ii) Brasserie iii) Pub
- b) State the selection criteria for purchasing of crockery
- c) Write a note on transport catering
- d) Give standard sizes or capacity of:
 - i) Tea cup

Soup cup iii)

Full plate iv) Demi Tasse

SECTION - II

Q.4) Attempt any SIX of the following

(1 mark x 6=6 marks)

a) French Service

Self Service e)

b) Bussboy

f) Vending Machine

c) Mini Bar

- Mise en place g)
- d) Assisted Service
- **IRD**

Q.5) Answer any THREE of the following

(4 marks x3 = 12 marks)

- a) Explain two sink method of washing
- b) List any eight duties and responsibilities of food and beverage manager
- c) Explain any eight attributes of food and beverage staff
- d) Write advantages and limitation of English service

- a) With help of a neat format explain breakfast door knob card and procedure of breakfast order taking
- **b)** Explain inter departmental co-ordination of Food and beverage department with Front office and food production department
- c) List any eight duties and responsibilities of Station Waiter
- d) Explain centralized system of room service
