

BACHELOR IN HOTEL MANAGEMENT

Term-End Examination

December, 2013

**BHY-022 : BASIC FOOD AND BEVERAGE
SERVICE**

Time : 3 hours

Maximum Marks : 100

*Note : Attempt **any five** questions. All questions carry **equal** marks.*

1. Classify catering establishments with suitable examples under each category. 20
2. Draw the organization chart of the food and beverage department of a large five star hotel. List the french equivalents of the restaurant staff brigade. 20
3. Explain the meaning and organisation of Lounge Service. 20
4. Plan a five course continental menu with description of dishes. 20
5. Draw the specimen breakfast door knob menu and explain its importance in room service operations. 20

6. Explain triplicate checking system of Sales Control with the help of flow chart. 20
7. Enumerate attributes of a good waiter. 20
8. (a) Classify Non - Alcoholic beverages 10+10
(b) Explain :
(i) Iced tea
(ii) Irish coffee
9. Compare and contrast (any four) : 4x5=20
(a) Dummy waiter and Dumb Waiter
(b) Opening Duties and Closing Duties
(c) A la caxte and Table d' Hote
(d) Hollowware and flatware
(e) Lounge Service and floor service
10. Write short notes on : 4x5=20
(a) Table laying
(b) Re'chaud battery
(c) Sorbet
(d) fizzy drinks
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