

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

00481

December, 2014

BHY-022 : BASIC FOOD AND BEVERAGE SERVICE

Time : 3 hours

Maximum Marks : 100

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

1. What are the various Food and Beverage outlets found in a large hotel ? Describe about any five in detail. 20
2. Explain the importance of inter and intra departmental co-operation in successful Food and Beverage operations. 20
3. Prepare a detailed job description of a Steward including job summary, duties, qualities and qualifications. 20
4. Differentiate between any **two** of the following : 2×10=20
 - (a) Table d'Hôte and À la Carte
 - (b) Speciality Restaurant and Coffee Shop
 - (c) Flatware and Hollowware

5. Give the format of KOT and Restaurant bill. 20
 6. Define breakfast. Propose a menu for an English breakfast and draw a cover diagram for the same. 20
 7. What are the points to be considered while planning a menu ? 20
 8. Identify and explain the different types of services with their advantages and disadvantages. 20
 9. Give the stepwise procedure of Silver service during a meal from order-taking to bidding the guest farewell. 20
 10. Plan a three course Continental menu giving description of each dish. Also indicate the cutlery required for each course. 20
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