

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2015

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt *any five* questions.

(ii) *All questions carry equal marks i.e. 20 each.*

1. Draw the organization chart of the F and B service department of a large five star hotel. Write in detail duties and responsibilities of a steward. **20**
2. List the attributes of a good waiter. Explain why inter and intra departmental Co-operation is important for successful F and B operations. **20**
3. Sketch the layout of the pantry attached to a coffee shop of a five star hotel. Discuss the essential features of a good pantry. **20**
4. What is KOT ? How does it work ? Explain its role in the control system of Hotel Accounting Procedure. **20**
5. Classify catering establishments as per the main branches of the hospitality Industry. Giving appropriate examples and salient features of each type. **20**

6. List the various courses of French classical menu. Give two examples. Explain services of main course in detail. 20
7. Classify Non- Alcoholic beverages. List five brand names of each. 20
8. Explain the types of food services found in a five star hotel. 20
9. Write short notes on **any two** : 10x2=20
- (a) Mise-en-Place and Mise-en-Scene
 - (b) Restaurant equipment and its uses
 - (c) English breakfast
10. (a) What are the points to be observed while laying the table ? 10x2=20
- (b) With the help of a neat diagram explain the function of dummy waiter/sideboard.
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