

**BACHELOR IN HOTEL MANAGEMENT**

**Term-End Examination**

**June, 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. Classify sectors of catering industry highlighting types of food and beverage outlets with in each sector with their special features. 20
2. What is still room ? What are the various equipment used in still room ? 20
3. Define menu, enlist courses of French classical menu with two examples in each category. 20
4. "A successful waiter is an excellent salesman". Elucidate. 20
5. What are the points to be considered while planning a menu ? Explain in detail. 20
6. Define breakfast. Propose menu for English breakfast and draw a cover diagram for same. 20

7. Draw the format of KOT and Restaurant bill. 20
8. Give in the form of flow chart various positions in the echelon of hotel's food and beverage service department hierarchial structure. 20
9. Differentiate between (any four) : 5x4=20
- (a) American Service and Silver Service
  - (b) Sommelier and Chef Deving.
  - (c) Coffee Shop and Speciality Restaurant
  - (d) Duplicate checking system and Triplicate checking system
  - (e) Slip cloth and Baize cloth
10. Write short notes on : 4x5=20
- (a) Service bar
  - (b) Co-ordination with other departments
  - (c) Aerated drinks
  - (d) In room dining
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