

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2017

00215

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

Time : 3 hours

Maximum Marks : 100

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

1. Explain in your own words various types of catering establishments. 20
2. Draw organisational chart of a mid size Restaurant. Discuss the duties and responsibilities of a Restaurant Manager. 20
3. Explain in detail about the ancillary departments of a restaurant. 20
4. Write short notes on :
 - (a) Mise-en-Scene 10
 - (b) Mise-en-Place 10
5. List courses of French Classical Menu in French and English. Give two examples of each. 20
6. Discuss the factors to be considered while planning a menu, differentiate between à la carte and table d'hôte. 20

7. Explain in detail the various types of Breakfasts. 20
Give examples of each course.
 8. With the help of a chart, classify beverages. 20
Explain any two methods for making coffee.
 9. Discuss the method of Restaurant Sales Control. 20
Draw format of Restaurant Bill.
 10. Differentiate between : 20
 - (a) Duplicate checking system and triplicate checking system
 - (b) Café and cafeterias
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