

00294

**BACHELOR IN HOTEL MANAGEMENT  
(BIHM)**

**Term-End Examination**

**June, 2018**

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

*Time : 3 hours*

*Maximum Marks : 100*

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

*(ii) All questions carry equal marks.*

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1. (a) What do you mean by Satellite Kitchen ?  
(b) Explain the functions of Kitchen Stewarding. **2x10=20**
  
2. Explain : **4x5=20**
  - (a) Bistro
  - (b) Speciality Restaurant
  - (c) Fine Dining
  - (d) Kiosk
  
3. How do you categorize food service equipment ? **20**  
Give five examples of each.
  
4. What does the term "dummy waiter" refer to ? **20**  
Explain its importance.
  
5. Prepare a table d'hôte menu for a V.I.P. state banquet. **20**

6. Explain the following services with their advantages and limitations : (any two) 2x10=20
- (a) French Service
  - (b) English Service
  - (c) American Service
7. What are the mise-en-place activities required for buffet breakfast ? What are the advantages of buffet ? 20
8. Explain the meaning and organisation of Lounge Service. 20
9. Explain in detail duplicate and triplicate checking system. 20
10. Draw a specimen of KOT and explain. 20
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