

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

Term-End Examination

00644

June, 2019

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 detail, coordination between food service department and other departments of a hotel. 20
2. Compile a four-course menu giving choices amongst the courses. Draw the cover. 20
3. Explain various types of In-Room Dining. 20
4. What do you understand by lounge service ? Elaborate its organisation. 20
5. Compile an English breakfast menu. Name the items required for laying the same and detail their positions. 20

6. Write notes on any *four* of the following : $4 \times 5 = 20$
- (a) Bistro
 - (b) Speciality Restaurant
 - (c) Coffee Shop
 - (d) Fine Dining Restaurant
 - (e) Carvery
7. Explain the attributes required in a good waiter. 20
8. Enlist ten operating equipments used in restaurants and explain their usage. 20
9. Write a detailed note on the ancillary departments of a restaurant. 20
10. Explain duplicate system of billing with the help of a diagram. 20
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