

**BACHELOR DEGREE IN HOTEL
MANAGEMENT**

Term-End Examination

December, 2011

**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. Discuss in detail the relationship of catering industry with other industries of hospitality sector. 20
2. Write in detail about duties and responsibilities of : 5+5
(a) Restaurant Manager
(b) Waiter
Discuss attributes of a waiter ? 10
3. In restaurant, owner invests enormous capital for operating equipments. Classify these operating equipments with their uses ? 20
4. Discuss in details uses of a dummy waiter in service area. Draw a labelled diagram of Dummy waiter. 20

5. Explain in detail about French Classical Menu. 20
Write 2 examples of each course.
6. Discuss in detail about different types of breakfast 20
served in Hotel ? Draw cover-laying chart of any
two style.
7. Define Beverage ? Classify beverage with 2 20
example each of both alcoholic and
non-alcoholic.
8. What do you mean by "Lounge - Service" ? Write 20
the procedure for Tea- Service ?
9. Write short notes : (*Any four*) 5x4=20
(a) KOT
(b) BOT
(c) Duplicate System of Billing
(d) POS
(e) NC KOT
10. Draw the flow-chart of "Control System" in food 20
and Beverage Service ? Explain each step
briefly ?
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