

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2016

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

Time : 3 hours

Maximum Marks : 100

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

1. (a) Explain duties and responsibilities of Steward.
(b) What are competencies required in front-line food service staff. 10+10=20

2. Write short note on : 4x5=20
 - (a) Welfare Catering
 - (b) Speciality Restaurant
 - (c) Military Catering
 - (d) Food Courts

3. Differentiate : 4x5=20
 - (a) A la carte and Table d' hôte menu
 - (b) Fixed and Cyclic menu
 - (c) English and French service
 - (d) Still room and pantry

4. Explain Bar and Beverage Control system. 20

5. Write note on : 10+10=20
(a) Lounge service
(b) Tea Service
6. Write brief note on different types of room service. 20
7. (a) Classify Non-Alcoholic Beverages. 10+10=20
(b) Explain : Refreshing Drinks and Nourishing Drinks.
8. Plan a four course continental menu and also 20
describe the dishes.
9. What is English breakfast ? Discuss in detail with 20
table laying for the same.
10. Explain : 10+10=20
(a) Mise - en - scene
(b) Mise - en - place
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