

00314

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

Term-End Examination

December, 2017

**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 about the staff organization in a restaurant. List attributes of a waiter. 20
2. Discuss co-ordination between F & B department and other departments of hotel. Why is this co-ordination important ? 20
3. Enumerate the main functions of any two of the following : 10x2=20
 - (a) Still room
 - (b) Silver room
 - (c) Pantry
4. What are the basic rules for laying tables and draw a labelled sketch describing the table setting. 20
5. List the thirteen courses of French Classical Menu with suitable examples. 20

6. Classify operating equipments used in a restaurant. List uses of a dummy waiter. 20
 7. Differentiate between Continental and English Breakfast. Draw the cover layout for both. 20
 8. Explain the order taking procedure for room service. 20
 9. Explain Triplicate system of billing. Draw performa of KOT. 20
 10. Write classification of beverages. Explain preparation of any two non-alcoholic beverages. 20
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