

00471

**BACHELOR DEGREE IN HOTEL
MANAGEMENT**

Term-End Examination

June, 2012

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

Time : 3 hours

Maximum Marks : 100

Note : *Attempt any five (5) questions.*

All questions carry equal marks.

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1. Explain different types of catering establishments. 20
 2. Draw a neat diagram of organization structure of a restaurant of a 5 star hotel. 20
 3. Explain the points to remember when laying a table. 20
 4. Classify equipment used in a restaurant. Explain in detail Silverware and Chinaware, giving their usage. 10+10
 5. Define "Menu". Differentiate between 'A La Carte and Table D' Hôte Menu. Also give example. 5+15

6. Classify Beverages with examples. 20
7. What do you understand by the term Breakfast ? **5+15**
Write down the courses in sequence in English breakfast.
8. Differentiate between : 5x4=20
- (a) Misc - en - scene and Misc - en - place
 - (b) KOT and BOT
 - (c) Waiter and Butler
 - (d) Bar and Pub.
9. Explain the meaning and organization of Lounge service. 20
10. Write short note on : 5x4=20
- (a) POS
 - (b) Room service
 - (c) Railway catering
 - (d) Tea service
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