

BACHELOR IN HOTEL MANAGEMENT

Term-End Examination

June, 2013

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

Time : 3 hours

Maximum Marks : 100

Note : Attempt any five (5) questions.

All questions carry equal marks.

1. Discuss various types of non - residential catering establishments. **20**
2. Enumerate the Eleven Course French classical menu with two examples of each. **20**
3. Explain different types of services. **20**
4. (a) Explain different types of In Room dining.
(b) Explain the procedure for order taking for room service. **10+10**
5. Explain the control system in food and beverage. **20**

6. Explain the following billing methods of a restaurant : 10+10
- (a) Duplicate system
 - (b) Triplicate system
7. (a) Explain hors d'oeuvres
- (b) Give the accompaniments of the following (any two) : 10+10
- (i) Goose Liver
 - (ii) Oysters
 - (iii) Smoked Salmon
8. List in detail the duties and responsibilities of : 10+10
- (a) Food and Beverage Manager
 - (b) Captain
9. Explain briefly : 10+10
- (a) Pantry
 - (b) Dummy waiter
10. Write short notes on : 5x4=20
- (a) KOT
 - (b) Misc - en - place
 - (c) Breakfast knob cards
 - (d) Non alcoholic beverages.
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