

00420

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 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. Discuss : 20
 - (a) Commercial Catering and
 - (b) Institutional Catering with suitable examples under each category

2. Draw organization chart of a 100 cover fast food Restaurant and also explain the job description of Restaurant Manager. 10+10

3. Give detail description of various types of menus. 20

4. Differentiate : 10+10
 - (a) Guéridon Service and Silver Service
 - (b) English and American Style Service

5. Write brief notes on : 10+10
 - (a) Hollowware and Flatware
 - (b) Chinaware and Glassware

6. Explain triplicate checking system of Sales Control with the help of flow chart. 20

7. What do these terms mean : (Do any five) **5x4=20**
- (a) Hors d'œuvres
 - (b) Entrées
 - (c) Savoury
 - (d) Relever
 - (e) Sorbet
 - (f) Potage
8. Write notes on : **4x5=20**
- (a) Breakfast Knob Cards
 - (b) Refreshing Drinks
 - (c) Continental Breakfast
 - (d) BOT
9. (a) Give details of what is covered in a mis-en-place of a restaurant ? **10+10=20**
- (b) What is stacked in the sideboard ?
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