

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2015

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

Time : 3 hours

Maximum Marks : 100

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

1. Classify catering establishments with suitable industry examples under each category. 20
2. Draw the organization chart of the F&B Service department of a large five star hotel. List the french equivalents of the restaurant staff brigade. 20
3. Sketch the layout of a pantry. What are the essential equipments used in the pantry ? 20
4. Draw and label the parts of dummy waiter. Also emphasize on the functions of dummy waiter. 20
5. Explain briefly the different methods of polishing EPNS Tableware. 20
6. Give the merits and demerits of platter to plate service and American service. 20

7. Draw the specimen breakfast knob menu card and explain its significance in room service operations. 20
8. With the help of flow chart explain triplicate KOT system control. 20
9. Attempt **any two** of the following : 10x2=20
- (a) Duties and responsibilities of captain
 - (b) Mise - en - place
 - (c) Points to be considered while laying the table
10. What are the courses of French classical menu ? Write two examples of each course. 20
-