

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-1)**  
**FOOD & BEVERAGE SERVICE-I**

**Subject Code : BH-111**

**M.Code : 14506**

**Date of Examination: 14-01-2023**

**Time : 3 Hrs.**

**Max. Marks : 30**

### INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. **SECTION-B** contains **FIVE** questions carrying **2½** (Two and Half) marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

## SECTION-A

1. **Write short notes on :**
  - a) Write any two examples of commercial catering establishments.
  - b) What is pantry?
  - c) Write any two examples of welfare catering.
  - d) Who is maitre *d hotel* reception?
  - e) List *any two* benefits of vending machines.
  - f) What is kiosk?
  - g) What is specialty restaurant?
  - h) Write any duties' carried out by head waiter station.
  - i) What is linen room?
  - j) What is coffee shop?

## SECTION-B

2. Differentiate between industrial and institutional catering.
3. Write a brief note on essential attributes of F & B service staff.
4. Differentiate between fast food and cafeteria service.
5. Discuss utility of kitchen stewarding in F & B service operations.
6. Discuss role of railway catering in the growth of hotel and catering industry.

## SECTION-C

7. Classify catering establishments with the help of relevant examples.
8. Discuss organization structure of F & B Service operation of a large hotel.
9. **Write short notes on the following:**
  - a) Banquet
  - b) Pub
  - c) Ethnic restaurant
  - d) Welfare catering
  - e) Bar

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**