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Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (2018 & Onwards) (Sem.-I)
FOOD AND BEVERAGE SERVICE FOUNDATION-I
Subject Code : BHMCT-103-18
M.Code : 75137

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Explain briefly the following terms :

- Q1. Kitchen Stewarding
- Q2. Sommelier
- Q3. Hollow ware
- Q4. Transport catering
- Q5. A.V.M.
- Q6. Q.S.R.
- Q7. Cocoa
- Q8. Job-Specification
- Q9. Misc-en-scene
- Q10. Bartender

SECTION-B

- Q11. Describe Welfare catering with examples.
- Q12. Discuss the attributes of a waiter.
- Q13. Draw five crockery items. Write their size and use.
- Q14. How important is it to have good Inter-departmental relations?
- Q15. Write a note on origin and manufacture of tea.

SECTION-C

- Q16. Draw the layout of pantry. Explain its working.
- Q17. Make the staff organisation chart of F&B Service department of a 5 Star Hotel. Write the duties of a Captain
- Q18. Draw the classification chart of Non-Alcoholic Beverages. Explain them with examples.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC against the Student.