

**Roll No.**

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

## BHMCT (Sem.-1)

# FOOD AND BEVERAGE SERVICE FOUNDATION-I

**Subject Code : BHMCT-103-18**

**M.Code : 75137**

**Date of Examination: 12-01-2023**

**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

- 1. Write Short notes on :**

- a) EPNS
- b) Cover
- c) Bain Marie
- d) Corkage
- e) Aboyeur
- f) Mise-en-scene
- g) ODC
- h) Grill Room
- i) QSR
- j) French Service.

## **SECTION-B**

2. Explain various types of catering establishments.
3. Explain the role of catering establishment in the hospitality industry.
4. Explain the various section of F&B department in hotels.
5. Explain the role of kitchen stewarding and list various jobs performed by it.
6. Explain the duties and responsibilities of Restaurant Manager of a 5-star hotel.

## **SECTION-C**

7. Describe the Inter-departmental relationship between food and beverage with other departments of a Hotel.
8. Draw a neat sketch of Dummy Waiter and its uses in restaurant.
9. Discuss the origin and manufacturing process of Tea.

**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.**