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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-5)
FOOD AND BEVERAGE SERVICE-V

Subject Code :BH-304

M.Code : 14563

Date of Examination: 12-12-2022

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION 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 has 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) What do you mean by lounge?
- b) What is In-flight catering?
- c) Expand GFM with reference to abbreviations of meals in flight.
- d) What is the utility of flambe trolley?
- e) Write any two popular flambe dishes?
- f) What do you mean by carving?
- g) What is Boston shaker?
- h) What is Briefing?
- i) What do you mean by staff scheduling?
- j) Define Quality Management.

SECTION-B

2. Write a-brief note on Airline catering service.
3. What do you mean by gueridon service? List out benefits of using gueridon trolley in restaurant operations.
4. List out functions of carving trolley.
5. Discuss the relevance of customer relations in food service operations.
6. What do you mean by total quality management?

SECTION-B

7. List and explain any three special food services with the help of relevant examples.
8. Write brief notes on the following:
 - a) Bar display
 - b) Bar Internal control.
9. Write a detailed note on supervisory functions in food service operations.

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.