

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-6)
FOOD & BEVERAGE SERVICE-VI

Subject Code : BH-407

M.Code : 14577

Date of Examination : 05-01-23

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) Cost Controlling
 - b) Classes of Fire
 - c) Employee Evaluation
 - d) Suzette Pan
 - e) Prepaid
 - f) Seminar
 - g) Informal Buffet
 - h) Name Cards
 - i) Cheese Trolley
 - j) Advertisement.

SECTION-B

2. What is indenting and what is its importance?
3. Enumerate the various food storage methods used by food and beverage professional.
4. Explain, what is the booking diary and what is its need?
5. Explain, what procedure of booking shall be followed.
6. Explain what is a service bill and how is it important for a buffet?

SECTION-C

7. Explain, what would you do in case of fire in a hotel?
8. Explain what a performance appraisal is and what is its need for in function getting?
9. With a need format explain what is function prospectus?

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.