

Roll No.

--	--	--	--	--	--	--	--	--	--	--	--

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-6)
FOOD & BEVERAGE SERVICE-VII
Subject Code : BH-408
M.Code : 14592
Date of Examination : 18-01-23

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) Mixers
- b) Under bar
- c) Butler service
- d) Dummy waiter
- e) Duties of Bar manager
- f) Free pourers
- g) Back bar
- h) Wine bar
- i) Bar stock
- j) Cocktail Bar

SECTION-B

2. Differentiate between Railway catering service and Airline services.
3. What are the various cocktail bar equipments?
4. Explain various types of buffets.
5. Explain the records maintained in bar for control purpose.
6. How do you ensure carving hygiene?

SECTION-C

7. What is Function catering? Write down the ten Standard operating procedure of banquet.
8. What is flambeing? Name the spirits and liqueurs commonly used for flambéing.
9. Explain the various types of Bar.

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.