

Roll No.

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

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (E-IV) (Sem.-8)

FOOD & BEVERAGE SERVICE-VII

Subject Code : BH-408

M.Code : 14592

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 21/ 2 (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) Butler service
- b) Airline catering
- c) Flambe
- d) Restaurant lighting
- e) Banquet protocol
- f) Front bar
- g) Under bar
- h) Job description
- i) Job specification
- j) Cocktail shaker

SECTION-B

2. Define the concept of railway catering.
3. Describe informal banquets.
4. Write the opening duties of a bartender.
5. What points should be considered before purchasing restaurant equipments?
6. Write a note on control system in a bar.

SECTION-C

7. Explain in detail the concept of cooking and carving at table.
8. What all points should be kept in mind for restaurant planning?
9. Define Bar. Describe its types.

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.