

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (HCM) (Sem.-2)

FOOD & BEVERAGE SERVICE OPERATION

Subject Code : BVHCM-205-19

M.Code. : 77491

Date of Examination : 14-07-22

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. Explain briefly the following terms :

- a) Misc-en-place
- b) Misc-en-scene
- c) KOT
- d) 04 types of coffee drinks
- e) Mini bar
- f) Objectives of menu planning
- g) TDH
- h) Cover
- i) 04 breakfast rolls
- j) Requisition form

SECTION-B

2. Briefly explain various meals of the day.
3. Enlist and explain any five styles of food service.
4. Draw five equipments used in room service. Write their use.
5. What all different styles can be used for payment in a hotels restaurant by a resident guest?
6. Write the dos and don'ts of Á la carte lunch service.

SECTION-C

7. With the help of a flow chart, explain the Triplicate Checking System.
8. Describe the salient features of room service. How to meet guest expectations in IRD?
9. Enlist the FCM. Give its translation and 2 examples.

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.