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Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (HCM) (Sem.-5)
FOOD AND BEVERAGE SERVICE-V
Subject Code : BVHCM-501-19
M.Code : 90829
Date of Examination : 12-12-2022

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. Write briefly :

- a) Parejo
- b) Fire curing
- c) Corona
- d) Cigarettes
- e) Duty Roaster
- f) Kitchen Stewarding
- g) EPNS
- h) High Pressure Spray Cleaner
- i) Silver Dip
- j) Job Description

SECTION-B

2. Enumerate the functions of Food and Beverage Service Manager.
3. Explain how does food and beverage staff maintains efficiency in managing a food and beverage outlet.
4. What is Kitchen stewarding, what are the various opportunities in kitchen stewarding? Explain.
5. Explain the various terms used to refer the color of wrapper.
6. Explain what the various parts of Cigar are.

SECTION-C

7. Draw the organization Chart of Food and Beverage Staff of a Large Hotel.
8. *SOP's are very important for food and beverage industry.* Give reasons to justify your answer
9. Explain the various steps that need to be followed while serving Cigars.

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.