

Roll No.

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Total No. of Pages : 02

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MHMCT (Sem.-1)

FOOD AND BEVERAGE SERVICE OPERATION-I

Subject Code : MHM-102-18

M.Code : 75144

Date of Examination: 12-01-2023

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 in 1-2 lines :**
 - a) Still Room
 - b) Commercial Catering
 - c) Pubs
 - d) Kiosks
 - e) Single Point Service.
 - f) PDA's Food Courts Chinaware Banquet Bistro
 - g) Food Courts
 - h) Chinaware
 - i) Banquet
 - j) Bistro

SECTION-B

2. Write the Advantages and Disadvantages of Gueridon Service.
3. Draw classification chart of catering industry.
4. Explain the Duties and Responsibility of a Steward.
5. Name any five special equipments used in F&B Service.
6. Differentiate between Mise-en-Scene and Mise-en-place.

SECTION-C

7. Draw a neat sketch of Dummy Waiter and its uses in restaurant.
8. Enlist and discuss the various ancillary areas of F&B Service department.
9. Draw the organization chart of Food and Beverage service department of a 5 star hotel.

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.