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Total No. of Pages : 02

Total No. of Questions : 18

MHMCT (Sem.-3)
FOOD AND BEVERAGE SERVICE MANAGEMENT
Subject Code : MHM-405B-18
M.Code : 78017

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

Define the term :

1. Duty Roaster
2. Equipment for Restaurant Planning
3. MICE
4. Flambe' Service
5. Buffet management
6. Customer Relations
7. Role of location in restaurant planning
8. Task Analysis
9. Types of Banquets
10. Pitfalls in room service

SECTION-B

11. “Design consideration plays very important role in restaurant planning”. Explain
12. Draw the hierarchy of F&B Service team.
13. What are the types of functions & the role of sales & marketing in Event Management?
14. What are the common preparations in Gueridon & Flambe service?
15. Explain the pitfalls to be avoided in Room Service.

SECTION-C

16. Explain in detail planning and organizing themes in Indian and International Cuisine.
17. What are the forms and formats of room service?
18. Explain the types of restaurants with examples of each.

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.