

Sl. No.

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**21BHM2C5HK5**

**BHM II Semester (NEP) Degree Examination September/October -2022**  
**HOTEL MANAGEMENT**  
**Food & Beverage Service**

Time : 3 Hours

Maximum Marks : 60

**SECTION - A**

1. Answer **any ten** of the following. **10x1=10**
- (a) Who are Vegans ?
  - (b) Expand FIFO, LIFO.
  - (c) What is Elevences ?
  - (d) What is cocktail and mocktail ?
  - (e) Define cover. What is its size ?
  - (f) Expand ABC, RSOT.
  - (g) What do you mean by Dummy waiter, Demi. Tasse ?
  - (h) What is BAR ?
  - (i) Who is a Waiter ?
  - (j) What is Lacto-Oco-Vegetarian and Pesco-Oco-Vegetarian ?
  - (k) What is Speciality Restaurant ?
  - (l) What is buffet ?

**SECTION - B**

- Answer **any four** of the following. **4x5=20**
2. Write the importance of Banquet functions in a five star hotel.
3. Write a short note on :  
mise-en-place and  
mise-en-scene  
in subject to Food and Beverage service department.
4. Write any five types of spoons, forks and knives.



**P.T.O.**

5. Draw table set up for Formal and Casual Dining.
6. Discuss F and B Service outlets in Hotels.
7. Translate the words meaning from English to French Terminology.
  - (a) Restaurant manager
  - (b) Senior Captain
  - (c) Captain
  - (d) Steward
  - (e) Busboy
  - (f) Carver
  - (g) Wine waiter

**SECTION - C**

Answer **any 3** of the following.

**3x10=30**

8. Mention types of Glasses used in service industry. (any 20)
9. Explain catering establishments in detail.
10. Explain various types of catering establishments.
11. Draw the hierarchy of the Service department and explain job description and specifications of individuals.
12. Assume you are an F & B manager - How will you justify the knowledge, skills and attitude of service personnel ?

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