



B.H.M. II Semester Degree Examination, Sept./Oct. - 2024
Food and Beverage Service
(NEP)

Time : 2 Hours

Maximum Marks : 60

SECTION - A

Answer the following questions.

10x1=10

1. (a) What is Catering ?
- (b) Expand ABC.
- (c) What is Waiter's Kit ?
- (d) Draw F and B service cycle.
- (e) What is FSR ?
- (f) What is Mise-En-Place ?
- (g) Write different types of Tea.
- (h) Who is sommelier ?
- (i) What is French name for Trainee ?
- (j) What is Mise-En-Scene ?

SECTION - B

Answer **any four** of the following questions.

4x5=20

2. Draw and explain Formal and Informal table set-up.
3. Explain organization structure of Food and Beverage Service departments with neat diagram representation.



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4. Write the French names for the following.
 - (a) Restaurant manager
 - (b) Captain
 - (c) Carver
 - (d) Senior supervisor
 - (e) Waiter
 - (f) Bus boy
5. Discuss different types of trolleys used in Restaurant.
6. Explain Co-ordination departments in Food and Beverage Service.
7. Explain types of Catering Establishments in detail.

SECTION - C

Answer **any three** of the following questions.

3x10=30

8. Explain the points that you need to considered while purchasing items for F and B Service area.
9. Discuss all types of glasses names and sizes, uses, in Food Service areas.
10. Briefly Explain the following :
 - (a) Types of Services
 - (b) Types of Menu
 - (c) Attributes of Service personnel
11. Write the job description and Specification of F and B manager, Restaurant manager, Captain, Waiter.
12. Explain the following :
 - (a) Non-alcoholic Beverage Flowchart.
 - (b) Different types of tables and chairs.
 - (c) Other Equipments in F and B service area.
 - (d) Types of Spoons, Forks, Knife, Hollow and Flatware.

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