SUBJECT CODE: BHM112 EXAM DATE: 28.11.2017

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA ACADEMIC YEAR – 2017-2018

COURSE : 1st Semester of 3-year B.Sc. in H&HA

SUBJECT : Foundation Course in Food & Beverage Service - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Draw the hierarchy of F&B brigade of a five star hotel.

(10)

Q.2. Briefly explain the ancillary departments of food and beverage department.

OR

Give the classification of catering establishment.

(10)

Q.3. Describe the various sections of Food & Beverage department in hotels.

(10)

Q.4. Explain in details about the attributes of a good waiter.

OR

Explain the various duties and responsibilities of Food & Beverage Manager in a hotel.

(10)

- Q.5. Explain the following (any two):
 - (a) Dispense bar
 - (b) Still room
 - (c) Food pick up area

(2x5=10)

Q.6. Classify Non-alcoholic beverages. Briefly explain different speciality tea found around the world.

(4+6=10)

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Q.7.	Draw a dummy waiter and list items to be stored in a side station. OR					
	Expla	in the different	t metho	ds that	are used for silver cleaning.	(10)
Q.8.	Expla (a) (c) (e) (g)	in the following QSR EPNS Turkish coffe Barbeque	-	(any fi (b) (d) (f) (h)	ve): Grill room Syrup Kiosks Spencer's	(5x2=10)
Q.9.	Write (a) (c) (e) (g) (i) (k) (m)	the French eq Water Spoon Knife Cup Table cloth Captain Coffee	(b) (d) (f) (h) (j) (l)	Glass Fork Plate Head	-	(10x1=10)
Q.10.	Write (a) (b) (c)	short notes or Welfare cate Vending mad Railway cate	ring chines		ntury	

(2x5=10)