



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHSM/SEM-1/HPM-102/2009-10**

**2009**

**FOOD & BEVERAGE SERVICE-I**

Time Allotted : 3 Hours

Full Marks : 70

*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words  
as far as practicable.*

**GROUP – A**

**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :

10 ∞ 1 = 10

i) Speciality restaurant is a type of catering establishment

a) Yes

b) No

c) May be.

ii) Outdoor catering companies generally serves their  
host / guest

a) at the premises of the catering company

b) at the choiceable place of the host / guest

c) none of these.



- iii) Taj Group of Hotels is a chain of Hotels headquartered at
  - a) U.S.A.
  - b) Cayman Islands
  - c) India.
- iv) Ritz Carlton is an international chain of
  - a) Speciality Restaurants
  - b) Hotels
  - c) Fast Food Restaurants.
- v) A waiter needs to be a very good salesman
  - a) Yes
  - b) No
  - c) Not at all.
- vi) There should be a proper co-ordination between Front-Office and Room Service
  - a) Yes
  - b) No
  - c) Not at all.
- vii) 'Entree' is the fourth course in French Classical Menu
  - a) No
  - b) Yes
  - c) Not at all.
- viii) In a cover Knife should always be placed at
  - a) left hand side
  - b) right hand side
  - c) middle.



- ix) Diameter of a side plate is
- a) 8 inches
  - b) 4 inches
  - c) 6 inches.
- x) Capacity of a Collins glass is
- a) 10 – 12 ounce
  - b) 7 – 9 ounce
  - c) 8 – 11 ounce.

**GROUP – B**

**( Short Answer Type Questions )**

Answer any *three* of the following.

$$3 \times 5 = 15$$

2. Write in brief about the career opportunities in Hotel and Catering Industry.
3. Discuss the role of salesmanship related to a waiter.
4. What are the various operational departments of a hotel ?  
Which department produces maximum revenue ?
5. State at least three differences between pre-plated service and silver service.
6. What is Continental Plan ? What is served in Continental breakfast ?

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**GROUP – C**

**( Long Answer Type Questions )**

Answer any *three* of the following.

3 × 15 = 45

7. Discuss the attributes of a Waiter in context to personal hygiene and appearance attitudes.
8. What is a 'Menu' ? State at least six differences between a la carte and table de hote menu.
9. How many courses are there in a French classical menu ? State the name of each courses with its silver.
10. Discuss the points to be kept in mind while planning for a menu.
11. How many types of breakfast are there ? Name them and state what is served in each of them.

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