	/ Utech
Name :	
Roll No.:	To Agency (by Exercising 2nd Explane)
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:

 $10 \propto 1 = 10$ 

- i) Speciality restaurant is a type of catering establishent
  - 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.

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- 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.

 $3 \propto 5 = 15$ 

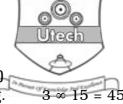
- 2. Write in brief about the career opportunities in Hotel and Catering Industry.
- 3. Discuss the role of salesmanship related to a waiter.
- 4. What are the various operational departments of a hotel?

  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.



- Discuss the attributes of a Waiter in context to personal 7. hygiene and appearance attitudes.
- What is a 'Menu'? State at least six differences between 8. a la carte and table de hote menu.
- How many courses are there in a French classical menu? 9. 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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