



MAK-010-004502

Seat No. \_\_\_\_\_

**Bachelor of Hotel & Tourism Management  
(Sem. V) (CBCS) Examination**

October / November – 2016

**5.2 : Advance Food & Beverage Service - II  
(Old Course)**

**Faculty Code : 010**

**Subject Code : 004502**

Time : 2½ Hours]

[Total Marks : 70

- Instructions :** (1) Q. 1 is compulsory.  
(2) Attempt any **two** questions from Q. 2 to Q. 4.  
(3) Attempt any **one** questions from Q. 5 to Q. 6.  
(4) Attempt any **one** questions from Q. 7 to Q. 8.

1 Do as directed : 8+6=14

(a) Answer any three from the following in around 3×2=6  
100 words each :

- (i) Write down the procedure for toast at formal function in short.
- (ii) Explain the term : Function Prospectus.
- (iii) What is the difference between Chevron and Classroom style arrangement?
- (iv) Note down methods of silver polishing and explain any one in short.
- (v) Define a term : Home Delivery.

(b) Fill in the blanks : 8×1=8

- (i) \_\_\_\_\_ table plan is suitable for diplomatic and sensitive discussions.
- (ii) The minimum space required between the sprigs in formal banquetic arrangement is \_\_\_\_\_.
- (iii) MSDS stands for \_\_\_\_\_.

- (iv) Cigar and cigarettes are presented to the guest from \_\_\_\_\_ trolley.
- (v) Shakharkhand ke Kebab is a dish from \_\_\_\_\_ state of India.
- (vi) Qubani ka Meetha is the regional dish from \_\_\_\_\_ state of India.
- (vii) A proteinaceous dairy product obtain by curdling process is called \_\_\_\_\_.

**2** Answer the following questions in around 300 words **7+7=14**  
each :

- (a) Classify Food and Beverage service sectors and explain briefly restricted market segment.
- (b) Explain briefly organization and administration in function catering and list down five criteria's on which staffing is carried out.

**3** Answer the following questions : **7+7=14**

- (a) Explain about functional menus and enlist down all the factors to be considered while compiling of functional menu.
- (b) Enumerate banquetic seating plans and explain any three plans with a small diagram.

**4** Answer the following questions in around 300 words **7+7=14**  
each :

- (a) Explain the term High Tea, along with its menu, cover and service sequence.
- (b) Draw the hierarchy chart of Kitchen Stewarding Department and enlist all duties and responsibilities carried out by Kitchen Stewarding Department.

**5** Explain the procedure of Gueridon service of Crêpe Suzette **14**  
indicating the Equipment required on trolley, ingredients, accompaniments, cover and procedure.

**6** What is cheese? Classify cheeses. How cheeses are presented **14**  
to the guests from the Cheese trolley? Indicate the cover, accompaniments and service procedure for cheese.

- 7 Indicate the minimum area and the staff strength for hosting a banquet function of 160 pax with 19 guests seating on head table and show the seating plan design with a suitable plan. Enlist the guidelines regarding the standard measurements of gangways and tables to be taken. **14**
- 8 Do as directed : **8+6=14**
- (a) Answer the following questions briefly : **2×4=8**
- (i) What do you mean by service motive sectors of food and beverage industry, explain with brief information on examples.
- (ii) Write a note on regional cuisine of Gujarat.
- (b) Answer the following questions briefly : **2×3=6**
- (i) Enlist the categories of the courses under Functional Continental Menu.
- (ii) Enlist forms and formats maintained by Kitchen Stewarding Department. Draw the format of any one form.
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