



MBM-010-1041002 Seat No. \_\_\_\_\_

**Bachelors of Hotel & Tourism Management  
(Sem. I) (CBCS) Examination**

November / December - 2016

**1.2 : Food & Beverage Service - I  
(New Course)**

**Faculty Code : 010**

**Subject Code : 1041002**

Time :  $2\frac{1}{2}$  Hours]

[Total Marks : 70

**Instructions:**

- Attempt any three questions from Question 3 to Question No. 7.
- All other questions are compulsory.

1) Do as directed:

(7 + 7 = 14)

a) Match the conventional sizes/capacity of the following crockery:

(7 \* 1 = 7)

Group A	Group B
i. Coffee cup	1. 18 cm (7 in) diameter
ii. Fish plate	2. 25 cm (10 in) diameter
iii. Joint plate	3. 20 cm (8 in) diameter
iv. Side plate	4. 20 cm (8 in) diameter
v. Soup plate	5. 15 cm (6 in) diameter
vi. Sweet plate	6. 18.93 cl (6 $\frac{2}{3}$ fl oz)
vii. Tea cup	7. 9.47 cl (3 $\frac{1}{2}$ fl oz)

b) Match the conventional capacity of the following glasses:

(7 \* 1 = 7)

Group A	Group B
i. Brandy Balloon	1. 18 - 23 cl (6 - 8 fl oz)
ii. Copita / Dock	2. 28.40 cl (1/2 pint)
iii. High-ball	3. 28 - 34 cl (10 - 12 fl oz)
iv. Lager Glass	4. 2.5 cl (0.88 fl oz)
v. Liqueur Glass	5. 23 - 28 cl (9 - 10 fl oz)
vi. Slim Jim	6. 5 cl (1.75 fl oz)
vii. Tulips	7. 23 - 28 cl (8 - 10 fl oz)

2) Write short notes on any four in around 150 words each:

(04 \* 03 $\frac{1}{2}$  = 14)

- Cleaning of Vending machine
- Characteristics of customer service
- Lounge
- High-tea
- Attributes of F & B Personnel

- 3) Enlist and explain the various types of meals. (14)
- 4) Draw a dummy waiter. Enumerate the factors on which the style and design of dummy waiter are dependent upon. List essential equipment required for a dummy waiter. (14)

**OR**

What do you understand by the term 'Disposables'? Explain its types, advantages, and limitation in F and B industry. Write a brief on Environmental issues related to disposables.

- 5) Draw a neat chart of hierarchy / organisational chart of Food and Beverage Service Department of a large hotel. Discuss the job specification of a maître d' hotel of speciality restaurant. (14)
- 6) Write a detailed note on the types of catering establishments. (14)
- 7) Enlist and discuss various types of food service followed in catering industry. (14)

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