



HDP-010-1041002

Seat No. _____

**First Year Bachelor of Hotel &
Tourism Management (Sem. I) (CBCS) Examination
November / December – 2017
1.2 : Food & Beverage Service - I
(New Course)**

Faculty Code : 010

Subject Code : 1041002

Time : Hours]

[Total Marks : 70

- Instructions :** (1) Attempt all questions. Choices, if any, are given.
(2) All questions carry 14 Marks.

- 1 Do as directed : **7+7=14**
- (a) Fill in the Blanks : **7**
- (i) _____ and _____ are examples of specialized service.
- (ii) Crystal glass is made from Lead oxide _____ and _____.
- (iii) Ideal size of a cover is _____.
- (iv) _____ means Card of the day, in terms of menu.
- (v) _____ is the trademark retained by J.Lyons & Co.
- (vi) _____ and _____ are the 2 parameters of Job analysis in an organization.
- (vii) _____ is the other name of a barker, who works on Hotplate.
- (b) State True or False. Substantiate the right statement and rectify and justify the false statement : **7**
- (i) Head Bartender and Sommelier are similar in hierarchy.
- (ii) Carafe and tankard are the examples of Stem ware.
- (iii) Silver service is a service in which all steel service wares are used.
- (iv) English service is also known as Host Service.

- (v) The head of the room service is room service captain.
- (vi) Tray jacks are the movable or mobile stands used instead of Side Board.
- (vii) Single point service is basically a self service.

2 Write short notes on the Following : (any 2) **2×7=14**

- (a) Explain in brief about welfare sector of F and B Service industry with any 2 examples.
- (b) Write a short note on Job description and Job Specification.
- (c) Enlist the units under Food and Beverage service department and explain Room service.
- (d) Explain in brief about Assisted Service.

3 Attempt any two questions from the following : **2×7=14**

- (a) Enlist the points under Job description of F&B Service Manager.
- (b) Enumerate the types of service classified under Waiter service and explain in short.
- (c) Explain briefly types of meal, according to the time of its consumption.

4 List down the attributes and attitude required by F&B Service personnel and give brief explanation to it. **14**

5 Do as directed : **7+7=14**

- (a) What are the points which should be kept in mind while selecting or purchasing F & B Equipments.
- (b) Enumerate any 7 sectors of Food & Beverage service industry and write a brief note on Welfare sector of Food & Beverage service industry.
