



HCM-010-004502 Seat No. _____

Third Year B. H. T. M. (Sem. V) (CBCS) Examination

October - 2017

5.2 : Advance Food & Beverage Service - II

(New Course)

Faculty Code : 010

Subject Code : 004502

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

[Total Marks : 70

Instructions : (1) Q. 1 is compulsory. Attempt any four from Q. 2 to Q. 7.

(2) The maximum marks are assigned in front of each question.

1 Do as directed. **8+6=14**

(A) Fill in the blanks. **8×1=8**

(i) Catering operations can be classified into _____ segment, on the basis of its operational place or establishment.

(ii) The minimum standard gangway between two tables in banqueting arrangement is _____

(iii) Function prospectus is also known as _____

(iv) Cigar and cigarettes are presented to the guest from _____ trolley.

(v) _____ consist of revolving drum half filled, with small ball bearings, which removes the tarnishes on silver without leaving any scratches.

(vi) Qubani ka meetha is the regional dish from _____ state of India.

(vii) Institutional catering is an example of _____ market segment.

(viii) The concept of _____ started with the emergence of requirement of food and beverage at desired place to seek privacy and isolation from public.

(B) Match the following benchmarks space per person in : **6×1=6**

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|-------------------------------------|------------------|
| (i) Crescent style arrangement. | (a) 8-9 sq.ft. |
| (ii) Auditorium style arrangement. | (b) 14-16 sq.ft |
| (iii) Board room style arrangement. | (c) 15-17 sq.ft |
| (iv) Class room style arrangement. | (d) 21-24 sq.ft |
| (v) Open end arrangement. | (e) 26 sq. Ft |
| (vi) Chevron arrangement | (f) 30-32 sq.ft. |

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

- (a) Explain the term High Tea, along with its menu, cover and service sequence.
- (b) Explain mechanical washing methods and give a brief note on Three Sink Method.

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

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

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

- (a) Explain briefly about Function prospectus; draw a standard format of it.
- (b) Enlist form and formats maintained by Kitchen Stewarding Department. Draw the format of any 02 forms.

- 5** Indicate the minimum area and the staff strength for hosting a banquet function of 260 pax with 38 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**
- 6** What is Cheese? Classify Cheese. How cheeses are presented to the guests from the Cheese trolley? Indicate the cover, accompaniments and service procedure for cheese. **14**
- 7** Define the term 'Gueridon'. Write a note on types of trollies and explain all types briefly. **14**
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