



PAQ-010-004502

Seat No. _____

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

October / November - 2018

5.2 : Advance Food & Beverage Service - II

(Old Course)

Faculty Code : 010

Subject Code : 004502

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) Attempt any five questions.
(2) The maximum marks are assigned in front of each question.

1 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.

2 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.

3 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.

- 4 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
- 5 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
- 6 Define the term 'Gueridon'. Write a note on types of trollies and explain all types briefly. 14
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