



JAY-010-1041002 Seat No. _____

First Year B. H. T. M. (Sem. I) Examination

December - 2019

1.2 : Food And Beverage Service - I
(New Course)

Faculty Code : 010

Subject Code : 1041002

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

[Total Marks : 70

- Instructions :** (1) The maximum marks is 70
(2) Question 1 & 2 are compulsory.
(3) Attempt any three questions from Q. 3 to Q. 8

1 Do as directed : 7+7=14

(A) Fill in the blanks

- (i) High chair is also known as _____
- (ii) Govt. School catering coming under _____ sector of catering.
- (iii) Ideal size of Cover is _____
- (iv) Trolley service is also known as _____
- (v) Size of Side plate is _____ cm and _____ in Diameter.
- (vi) A meal eaten in the late morning instead of Breakfast & lunch is known as _____
- (vii) Spoon and forks are known as _____ ware

(B) Match the following of Job title comparison :

- | A | B |
|------------------------|---------------------------|
| (i) Restaurant manager | (1) Sommelier |
| (ii) Senior Captain | (2) Trancheur |
| (iii) Captain | (3) Commis de Brasseur |
| (iv) Steward | (4) Commis de Rang |
| (v) Busboy | (5) Chef De Rang |
| (vi) Carver | (6) Maitre de Hotel |
| (vii) Wine waiter | (7) Gerant de Restaurant. |

- 2** Do as directed : **8+6=14**
- (a) Write short notes on any two from the **2×4=8**
following in 150 words :
(i) On premises Catering
(ii) Coffee shop and its characteristics.
(iii) Inter-departmental Co-ordination
(iv) Differentiate between Table d'hote & A la carte menu
- (b) Write the short notes on any **two** from the **2×3=6**
following in 100 words :
(i) Food Court with an example.
(ii) Brunch
(iii) Brasserie
(iv) Any 05 types of glassware with their uses
- 3** Do as directed : **7+7=14**
- (a) Explain any three examples of Commercial catering sector.
- (b) Explain what is On Premises & off premises catering.
- 4** Do as directed : **7+7=14**
- (a) Write a detailed note on Room Service
- (b) Explain the concept of Executive Lounge
- 5** Do as directed : **7+7=14**
- (a) Write a detailed note on Tableware.
- (b) Write a detailed note on Types of linen used in the restaurant
- 6** Explain Duties and responsibilities of Room service **14**
manager and coordination with the other department.
- 7** Do as directed : **7+7=14**
- (a) Explain Cart French service and Banquet French service
- (b) Write a brief on Self Service
- 8** Compare and differentiate between Table d' hote & A la **14**
carte Menu (Advantages & Disadvantages).