



BI-010-1201002

Seat No. \_\_\_\_\_

**First Year Bachelor of Hotel & Tourism  
Management (Sem. I) (CBCS) Examination**

**March - 2021**

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

**Faculty Code : 010**

**Subject Code : 1201002**

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) The maximum marks are 70. All questions carry equal marks.  
(2) The maximum marks are assigned in front of each question.  
(3) Attempt any five questions.

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

(a) Fill in the blanks :

- (i) \_\_\_\_\_ caterers supply only the food for an event.
- (ii) \_\_\_\_\_ is very personalized and private service.
- (iii) Tablecloth, buffet cloth, napkins (serviettes), tray cloth, waiter's cloth, slips cloth is a type of \_\_\_\_\_.
- (iv) A light or informal evening meal around 6pm-7pm is known as \_\_\_\_\_.
- (v) \_\_\_\_\_ is the breaking of the fast after a long night sleep served in every hotel restaurant.
- (vi) Wine Waiter is known as \_\_\_\_\_ In French.
- (vii) In \_\_\_\_\_ service, the food is presented on silver platters and casseroles.

(b) Match the following :

- | <b>English Terms</b>   | <b>French Terms</b>       |
|------------------------|---------------------------|
| (1) Restaurant Manager | (a) Sommelier             |
| (2) Senior Captain     | (b) Trancheur             |
| (3) Captain            | (c) Commis de Barasseur 1 |
| (4) Steward            | (d) Commis de Rang        |
| (5) Busboy             | (e) Chef de Rang          |
| (6) Carver             | (f) Maitre de Hotel       |
| (7) Wine Waiter        | (g) Gerant De Restaurant  |

- 2 Write short notes on : **6+8=14**
- (a) Any 2 out of the following in around 100 words **2×3=6**  
each :
- (i) Any Two type of Commercial Catering
  - (ii) Buffet Service
  - (iii) Silver cleaning method
  - (iv) Any two attributes of F&B service personnel.
- (b) Any 2 out of the following in around 150 words **2×4=8**  
each :
- (i) Any two types of F&B service.
  - (ii) Parts of Bar.
  - (iii) Hierarchy of the F&B department.
  - (iv) Polvit Cleaning method.
- 3 What is food and beverage service? Classify them. Explain any four types of food and beverage service.
- 4 What is sector? Explain Commercial catering with the help of any three examples.
- 5 Explain the following briefly :
- (a) English
  - (b) French
  - (c) Gueridon
  - (d) Buffet service
- 6 Explain all the Silver cleaning methods in detail.
-