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End Semester Examination, December 2024
Program-BHMCT – 1st Semester
FOOD & BEVERAGE SERVICE -1 (HOCT103)

Time: 2.5 hrs.

Max Marks: **50**

Note: *All Questions are compulsory.*

PART-A

Q.1 Define the following terms. Attempt any five questions.

- | | |
|-----------------------|-----------------------|
| (a) Welfare catering | [CO-1] [L-1] 2 |
| (b) Airlines Catering | [CO-1] [L-1] 2 |
| (c) Hurricane | [CO-2] [L-1] 2 |
| (d) Sommelier | [CO-3] [L-1] 2 |
| (e) Banquet | [CO-3] [L-1] 2 |
| (f) Vending Machine | [CO-3] [L-1] 2 |
| (g) Hot Plate | [CO-3] [L-1] 2 |
| | 2x5 |

PART-B

Q.2. What are F&B operations? Classify F&B operations and explain in detail. [CO-1] [L-2] **10**

OR

Illustrate the role of Catering establishment in growth of Tourism industry in detail. [CO-1][L-2] **10**

Q.3 What are the duties and responsibilities of F&B supervisor? Explain hierarchy of Restaurant. [CO-3] [L-3] **10**

OR

What are the duties and responsibilities of Bar Manager? Explain hierarchy of Bar. [CO-3] [L-3] **10**

Q.4 Explain any five food and beverage service areas in the Hotel. Briefly explain working of Specialty restaurant. [CO-3] [L-3] **10**

OR

Explain any five food and beverage service areas in the Hotel. Briefly explain working of QSR. [CO- 3] [L-3] **10**

Q.5 Draw organization chart of Food & Beverage service. Define all the designations in two lines. [CO-4][L-4] **10**

OR

Draw 10 different types of glasses and mention their use in food & beverage service. [CO- 3] [L-3] **10**