PAPER ID-310395

Subject Code: HMCT502

Roll No: | | | | | | | | | | | | | |

BHMCT

(SEM-V) THEORY EXAMINATION 2020-21

FOOD & BEVERAGE SERVICE-V

Time:3 Hours ***Total Marks:100***

Note: Attempt all Sections. If require any missing data; then choose suitably.

SECTION - A

1. Attempt *all* questions in brief. **2 x 10 = 20**

a. Gueridon
b. Buffet
c. B.F.C
d. Brunch
e. Finger Buffet
f. Crape suzette
g. O.D.C
h. Banquet
i. Gangway
j. Checklist

SECTION - B

2. Attempt any *three* of the following: **10 x 3 = 30**

a. Write a brief note on Gueridon Service
b. Briefly explain the importance of S.O.P in any organization.
c. Write down the name of ten chinaware used in hotels.
d. Plan an elaborate breakfast menu of a 5* hotel.
e. Explain the role of planning in function catering.

SECTION - C

3. Attempt any one part of the following: **10 x 1 = 10**

(a) Write down the points to be considered while doing Gueridon service.

(b) Write down the recipe of Crape suzette

4. Attempt any one part of the following: **10 x 1 = 10**

(a) What do you mean by checklist? Write down its importance in function catering.

(b) Write down the merits and demerits of buffet.

5. Attempt any one part of the following: **10 x 1 = 10**

(a) What is the role of briefing in function catering?

(b) What points should be considered while picking the food from the kitchen for buffet.

6. Attempt any one part of the following: **10 x 1 = 10**

(a) Write down the duties and responsibilities of a banquet manager.

(b) List the various types of equipment's used in outdoor catering and elaborate them

7. Attempt any one part of the following: **10 x 1 = 10**

(a) Prepare a checklist for a conference.

(b) Plan an Elaborate dinner menu for a royal wedding and draw a layout of various placements of foods and stage.