

(2)

Q.7 Explain step wise Attributers of a water ?

Q.8 Explain in brief -

- (a) High tea
- (b) Arranging side board.
- (c) French classical menu

[Total No. of Questions: 8]

[Total No. of Printed Pages : 2]

Enroll No.....

BHM-102

BHMCT –I Semester (Reg./Ex)

Examination, March-2021

Food & Beverage Service

Time: Three Hours

Maximum Marks:70

Note: Attempt any five questions. (Each question carries equal marks)

Q.1 Describe growth of catering Industry in India. Classify various catering establishments.

Q.2 Draw an organization chart of a F&B department. Explain duties and responsibilities of F&B Manager and Steward.

Q.3 Explain attributes of F&B staff. Importance of communication skills and personal hygiene.

Q.4 What are various types of F&B services?

Q.5 Describe types of Menu with examples.

Q.6 Write short notes

- (a) Mise-en-place
- (b) Table d' hote
- (c) A la carte

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