

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : I
SESSION : MO/18

SUBJECT: HM103 FOOD AND BEVERAGE SERVICE-I

TIME: 3:00 HRS.

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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- Q.1(a) Write a note on classification of F &B Sector. [5]
Q.1(b) Draw the organization structure of F&B department of a large hotel. [5]
- Q.2(a) List out the duties and responsibilities of F&B manager. [5]
Q.2(b) State the qualities required for F&B professionals. [5]
- Q.3(a) Differentiate between a coffee shop and a cafeteria. [5]
Q.3(b) Explain the role of Pantry in F&B operation. [5]
- Q.4(a) Describe English service in detail. [5]
Q.4(b) List out the factors to be considered for selection of F&B equipments. [5]
- Q.5(a) Explain the different types of Assisted Service practiced in F&B operations. [5]
Q.5(b) Distinguish between French service and Russian service. [5]

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