

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION)**

**CLASS: BHMCT
BRANCH: BHMCT**

**SEMESTER: I
SESSION: MO/2022**

SUBJECT: HM103 FOOD & BEVERAGE SERVICE I

TIME: 2 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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		CO	BL
Q.1(a) Write the introduction to hotel industry.	[2]	1	1
Q.1(b) What is mise en place? explain	[3]	1	1
Q.2(a) Write the attributes of f & b staff.	[2]	1	1
Q.2(b) Explain in brief the duties & responsibilities of restaurant captain.	[3]	1	2
Q.3(a) What is specialty restaurant? explain by giving examples	[2]	2	1
Q.3(b) Describe mise en scene.	[3]	2	2
Q.4(a) What is grill room? explain	[2]	2	1
Q.4(b) Differentiate between night club and discotheque.	[3]	3	4
Q.5(a) What do you understand by vending machine?	[2]	3	1
Q.5(b) What is restaurant hygiene practice? explain	[3]	3	1

::: 18/01/2023 :::M