

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

CLASS: BHMCT  
BRANCH: BHMCT

SEMESTER : I  
SESSION : MO/2022

SUBJECT: HM103 FOOD & BEVERAGE SERVICE I

TIME: 3 Hours

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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		CO	BL
Q.1(a)	Write the introduction & growth of the hotel industry in India.	[5]	1 5
Q.1(b)	Describe the role of catering establishment in the travel & tourism industry.	[5]	1 1
Q.2(a)	Define the attributes of f & b staff.	[5]	2 1
Q.2(b)	Describe the role of f & b manager in a star category of hotel.	[5]	2 2
Q.3(a)	What is the difference between grill room & specialty restaurant?	[5]	3 1
Q.3(b)	What do you understand by quick service restaurant? Explain	[5]	3 1
Q.4(a)	Explain different ancillary area/department in a hotel.	[5]	4 2
Q.4(b)	Explain different selection criteria while purchasing f & b equipments for restaurant operation.	[5]	4 2
Q.5(a)	Define different food & beverage service method.	[5]	5 1
Q.5(b)	Describe silver/English service with their menu.	[5]	5 1

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