

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER : 1ST
SESSION : MO/2025**

SUBJECT: BH25102, FOOD & BEVERAGE SERVICE FOUNDATION 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)	Define the key aspects of the hotel industry.	[5] 1	1
Q.1(b)	Describe the structure of catering industry.	[5] 1	2
Q.2(a)	Describe the role of banquet manager.	[5] 2	2
Q.2(b)	What is the role of an apprentice explain with their duties and responsibilities.	[5] 2	1
Q.3(a)	Explain the characteristics of casual eateries.	[5] 3	2
Q.3(b)	Differentiate between discotheque and night club.	[5] 3	4
Q.4(a)	Write different types of spoon and fork used in a restaurant.	[5] 4	5
Q.4(b)	Describe the criteria for selection while choosing equipments for restaurant.	[5] 4	2
Q.5(a)	Define the importance and benefits of mise en place and mise en scene in a restaurant.	[5] 5	1
Q.5(b)	What is Gueridon service? Explain.	[5] 5	2

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