S.No.: 156

BHM 2602

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Following Paper ID and Roll No. to be filled in your Answer Book. PAPER ID: $26158 \frac{\text{Roll}}{\text{No.}}$

B. H. M. C. T. Examination 2021-22

(Even Semester)

F & B SERIVICE-VI

Time: Three Hours [Maximum Marks: 60

Note: Attempt all questions.

SECTION-A

- Attempt all parts of the following:
- $8 \times 1 = 8$

- Hors d'ocuvre (a)
- (b) Canopy
- Flambe (c)
- (d) Poolium
- (e) Toast
- (f) **ODC**
- Briefing (g)

(h) Centerpiece

SECTION-B

- 2. Attempt any two parts of the following: $6 \times 2 = 12$
 - (a) Define gueridan service. What are the variance types of trolleys available for food services? Explain each trolley in brief.
 - (b) What is buffet management? Write down various types of bufet in brief.
 - (c) What are the various function equipment that are necessary to conduct different types of function?
 - (d) What do you mean by off premises catering? Explain.

SECTION-C

- **Note:-** Attempt any two parts from each question. Each part carry equal marks. $8 \times 5 = 40$
- 3. (a) What are the special equipments for gueriadan service? Explain each in brief.
 - (b) Write down the advantage and limitations of gueridon service in detail.

- (c) Write down the cooking method of crep suzette with recipe.
- (a) What do you mean by buffet setting? Cover all the points in brief.
 - (b) Discuss about the buffet checklist and its proper supervision.
 - (c) What is function prospectus? Draw a heat and clean formate of function prospectus.
- 5. (a) Define banquet. Write down the types of functions in banquet.
 - (b) Discuss various types of table set-ups in functions catering.
 - (c) What are the points you will keep in your mind while doing the arangement of wedding party?
- 6. (a) Write down the procedure of booking a function.
 - (b) Discuss the challenges of outdoor catering.
 - (c) Waht is toasting? Write down the role of toast master in formal function.
