

S.No. : 154

BHM 3202

No. of Printed Pages : 03

Following Paper ID and Roll No. to be filled in your Answer Book.

PAPER ID : 36107

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

(Even Semester)

F & B SERVICE-II

Time : Three Hours]

[Maximum Marks : 60

Note :— Attempt all questions.

SECTION - A

1. Explain the following :

8 × 1 = 8

- (a) Humidos
- (b) Chafing dish
- (c) American breakfast
- (d) Briefing
- (e) Cover
- (f) BOT
- (g) Service gear

(h) Crumbing down

SECTION – B

2. Attempt any two parts of the following : $6 \times 2 = 12$

- (a) What points a service staff should follow at the time of taking order for food from a guest?
- (b) Name the eleven course french classical menu and explain each in short .
- (c) Explain triplicate checking system with the help of a flow chart and explain it.
- (d) What are the various parts of cigar? Explain in detail.

SECTION – C

Note:- Attempt any two parts from each question. Each part carry equal marks. $8 \times 5 = 40$

3. (a) What is mise-en-place? Explain in detail.
- (b) Differentiate between American service and French service.
- (c) With the help of a diagram show the layout of a dummy waiter.

4. (a) What is menu? Differentiate between a la carte and table d' hote menu.
(b) Draw a cover layout for a continental breakfast and also list the items served in it.
(c) Explain types of meals followed in the hotel business.
5. (a) What do you understand by the term 'volume forecasting'?
(b) Draw the format of restaurant sales summary sheet and explain its uses.
(c) What is control? Discuss the functions of control system used in restaurant operations.
6. (a) Give ten international brand names of cigarettes.
(b) In short explain the services of cigar.
(c) What is tobacco? Name any two methods of curing tobacco. Explain in short.

