

No. of Printed Pages : 03

Roll No. ....

**A-552**

**B.H.M. EXAMINATION, Dec. 2018**

(First Semester)

(B. Scheme) (Main & Re-appear)

(BHM)

BHM103B

FOOD AND BEVERAGE SERVICE

FOUNDATION—I

*Time : 3 Hours]*

*[Maximum Marks : 75*

---

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

---

**Note :** Attempt *Five* questions in all, selecting at least *one* question from each Unit. Q. No. **1** is compulsory. All questions carry equal marks.

(3-06/15)M-A-552

**P.T.O.**

1. Explain the following (any *five*) : **3×5=15**

- (a) Discotheque
- (b) Specialty Restaurant
- (c) American Service
- (d) Chafing Dish
- (e) Cyclic Menu
- (f) Platter Service
- (g) Par Stock.

#### **Unit I**

- 2. Discuss Different types of Commercial Catering establishments in detail **15**
- 3. Discuss the duties and responsibilities of a Captain in a restaurant. **15**

#### **Unit II**

- 4. Discuss different types of tools are used in a Commercial Restaurant. **15**
- 5. Discuss different types of Fuels are used during serving to guest in a Restaurant. **15**

#### **Unit III**

- 6. Discuss different types of Cutlery are used in a Commercial Restaurant. **15**
- 7. Plan a five course Continental Lunch Menu and also draw the table layout of the same. **15**

#### **Unit IV**

- 8. What are the preparations we have to do before opening a Banquet Hall. **15**
- 9. Define the term side station and its role in any catering outlets. **15**