

Roll No.....
Total No. of Questions: [09]

Total No. of Printed Pages: [01]

BMS (HMCT) (Semester – 5th)
FOOD & BEVERAGE SERVICE-V
Subject Code: BHOM3-548
Paper ID: [310228]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

- Q1. Define the followings:
- a. Physical Inventory.
 - b. Protocol.
 - c. Dias.
 - d. Teppanyaki.
 - e. Requisition.
 - f. Smorgasbord.
 - g. Decor.
 - h. Symposium.
 - i. What is Gang way?
 - j. Centre piece.

Section – B

(5 marks each)

- Q2. Write short note on Toast procedure.
- Q3. Enlist duties and responsibilities of banquet manager.
- Q4. Write short note on Task Rota.
- Q5. Explain the buffet service with its advantages.
- Q6. What factors are taken into account while planning a menu for a restaurant?

Section – C

(10 marks each)

- Q7. Plan the layout of 75 seater new speciality restaurant and explain how you would decide colour, décor, interiors and equipment with reasons.
- Q8. Sketch a function prospectus. Discuss its importance in planning and departments involved.
- Q9. Enlist different types of seating arrangements in banquets with neat diagram.