

Reg. No.

--	--	--	--	--	--	--	--	--	--



BHMHMC 152

Credit Based II Semester B.H.M. Examination, September 2022
FOOD AND BEVERAGE SERVICE – I

Time : 3 Hours

Max. Marks : 80

Instructions : 1) Answer **any 10** from Part – A.
2) Answer **any 4** from Part – B.

PART – A

I. Answer **any 10**.

(10×2=20)

- 1) Flat ware
- 2) Welfare catering
- 3) In situ
- 4) Chafing dish
- 5) Ethnic menu
- 6) Mise-en-scene
- 7) Vending machine
- 8) EMT
- 9) Take away
- 10) Trancheur
- 11) Muddler
- 12) Cover.

PART – B

II. Answer **any four**.

(15×4=60)

- 1) Draw the organization chart of the F and B department and explain the duties and responsibilities of restaurant manager.
 - 2) Discuss about different special equipments used in a restaurant with help of diagram.
 - 3) Explain different types of service.
 - 4) Discuss on different ancillary departments in F and B service department.
 - 5) Classify and explain different types of beverages.
 - 6) Explain different types of meals.
-