

NP - 320

## I Semester B.H.M. Examination, March/April 2023 (F+R) (NEP) (2021-22 and Onwards) HOTEL MANAGEMENT

HMC 2: Food and Beverage Service - I

Time: 21/2 Hours

Max. Marks: 60

Instructions: 1) Read instruction carefully.

2) Draw formats wherever necessary.

3) Number the answer correctly.

SECTION - A

Answer any five of the following sub-questions.

 $(5 \times 2 = 10)$ 

- 1. a) Define Lotel.
  - b) Who is Cesar Ritz?
  - c) What is Dispense bar?
  - d) What is the capacity of Brandy Balloon?
  - e) Define Camellia Sinensis.
  - f) Who is Aboyeur?

SECTION - B

Answer any four out of five questions.

 $(4 \times 5 = 20)$ 

- Explain the concept of Coffee shop.
- Write the duties and responsibilities of a F&B Manager.
- 4. What are the points to be considered while purchasing a equipment?
- What is hot plate? Explain the procedure at a hot plate.
- 6. Give brief outline of the following:
  - a) Aerated Beverages
  - b) Leisure linked catering.



## SECTION - C

Answer any three out of five questions.

 $(3 \times 10 = 30)$ 

- 7. Enlist and discuss the various ancillary areas of F&B Service department.
- 8. Write the short note on the following:
  - a) Banquet
  - b) Bar
  - c) Welfare catering
  - d) Transport catering
  - e) Outdoor catering.
- 9. Explain the origin and manufacturing process of coffee.
- 10. Draw and explain the layout of a Restaurant.
- 11. Elucidate the inter-departmental relationship between Food and Beverage with other departments of a hotel.