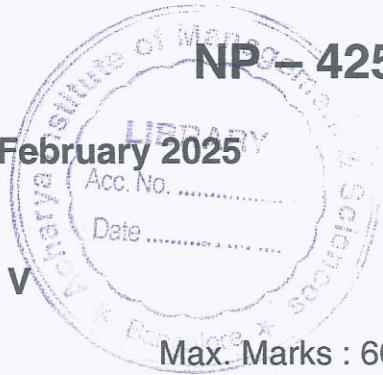




NP - 425

V Semester B.H.M. Examination, January/February 2025  
(NEP) (Freshers/Repeaters)  
**HOTEL MANAGEMENT**  
Food and Beverage Service – V



Time : 2½ Hours

Max. Marks : 60

- Instructions :**
- 1) Read all questions and answer correctly.
  - 2) Candidates are required to answer all the questions in their own words.

**SECTION – A**

1. Answer any five questions. Each carries two marks. **(5×2=10)**
- a) What is “carving” ?
  - b) Name some meats used in “Jointing”.
  - c) What are the equipments used in preparation and service of “Crepe suzette” service ?
  - d) What are the basic concept of event ?
  - e) Define event organisation.
  - f) What is the role of event administration ?
  - g) Expand FSSAI and FLRS.

**SECTION – B**

Answer any four questions. Each carries five marks. **(4×5=20)**

2. What is F&B forecasting ? Briefly explain.
3. What is the role of customer relations executive in aspect of Food and Beverage Service ?
4. Draw the organisation chart at event management organisation.
5. Explain briefly, any 5 responsibilities of a program coordinator.
6. How a supervisor of F&B service can safeguard the financial information of any organisation ?

P.T.O.



SECTION – C

Answer any three questions. Each carries ten marks. (3x10=30)

7. Write a detail note on carving and its skills.
8. Write a designed 5 course menu with wine pairing and costing.
9. Write a short notes on :
  - a) Banana flambe.
  - b) Food and Beverage revenue control.
10. Define F&B forecasting. Explain the importance of F&B forecasting.
11. What are the different legal considerations we should know as a F&B service supervisor ? Explain.