



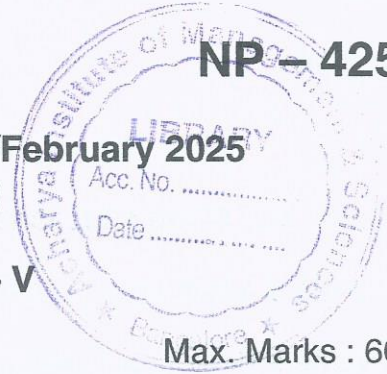
NP – 425

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)

- What is “carving” ?
- Name some meats used in “Jointing”.
- What are the equipments used in preparation and service of “Crepe suzette” service ?
- What are the basic concept of event ?
- Define event organisation.
- What is the role of event administration ?
- Expand FSSAI and FLRS.

SECTION – B

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

- What is F&B forecasting ? Briefly explain.
- What is the role of customer relations executive in aspect of Food and Beverage Service ?
- Draw the organisation chart at event management organisation.
- Explain briefly, any 5 responsibilities of a program coordinator.
- 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.

(3×10=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.
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