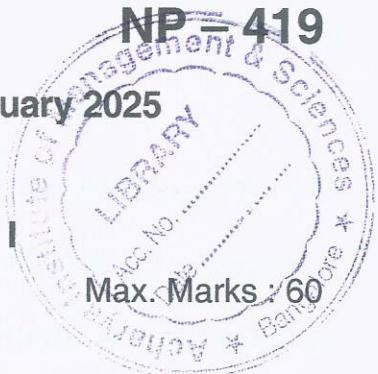




NP 419



I Semester B.H.M. Examination, January/February 2025
(NEP) (Repeaters)
HOTEL MANAGEMENT
HMC2 : Food and Beverage Service – I

Time : 2½ Hours

- Instructions :**
- 1) Read instructions **carefully**.
 - 2) Draw chart or formats **wherever necessary**.
 - 3) Number the answer **correctly**.

SECTION – A

1. Answer **any five** of the following sub-questions : **(5×2=10)**
- a) What is welfare catering ? Write any two examples of it.
 - b) What is speciality restaurant ? Give two brand names of the same.
 - c) Name any four Napkin folding.
 - d) Expansion of M.D.H. and R.S.O.T.
 - e) What is Tisane ?
 - f) Give any two examples of Aerated water.
 - g) Define misé-én-sence and mise-én-placé.

SECTION – B

Answer **any four** out of the following : **(4×5=20)**

2. Write the difference between night club and discotheque.
3. Who is dummy waiter ? Why is it important in the restaurant operations ?
4. Write the job description of chef de rang and sommelier.
5. Write a brief note about “Transport catering”.
6. What is malted beverages ? And explain the process making of coffee.



SECTION – C

Answer **any three** out of the following :

($3 \times 10 = 30$)

7. Explain the classification of catering operations in hospitality industry.
 8. Draw any ten glassware's and mention its size, uses and name it.
 9. Explain the attributes of food and beverage service waiter.
 10. Draw the organizational chart of large hotel in food and beverage service department and list down the job description of Banquet manager.
 11. Draw the chart of non-alcoholic beverages and write the process making of tea and mention the types.
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