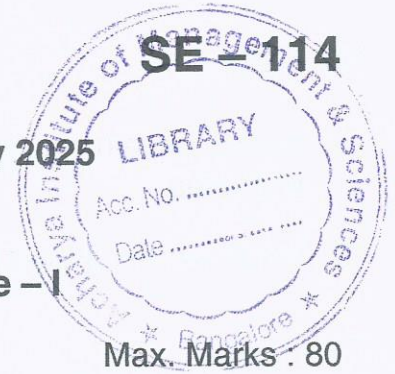




**I Semester B.H.M. Examination, January 2025**  
**(SEP 2024 – 25)**  
**HOTEL MANAGEMENT**  
**BHM 123 : Food and Beverage Service – I**



Time : 3 Hours

Max. Marks : 80

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

**SECTION – A**

Answer **any seven** out of ten sub-questions.

**(7×2=14)**

1. a) What is cruet set ?  
b) Expand ODC.  
c) What is flambi trolley ?  
d) Name any two types of tongs used in F & B Service outlets.  
e) Expand ABC.  
f) Define silver service.  
g) What is pantry ?  
h) Who is dummy waiter ?  
i) Name any four napkin foldings.  
j) What is coffee shop ?

**SECTION – B**

Answer **any three** out of five questions.

**(3×8=24)**

2. What are Tableware ? Name the various types of Tableware.
3. Illustrate the types of service used in F&B service department.
4. Write the duties and responsibilities of Banquet manager.

**P.T.O.**



5. Briefly explain the types of linen used in F&B service department with its size and uses.
6. What are the skills required to be able to manage the Banquet ?

SECTION – C

Answer **any three** out of five questions.

**(3×14=42)**

7. Discuss the co-ordination between Food and Beverage Service department with other department.
  8. Draw the diagram of a Dummy waiter and its operation.
  9. Elucidate the types of furniture used in F&B service department.
  10. Illustrate the types of service used in F&B service department.
  11. Write the short notes on the following.
    - a) Russian service
    - b) Welfare catering
    - c) F&B Manager
    - d) Flambi trolley
    - e) Industrial Catering.
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