

(A-28) SEAT No. \_\_\_\_\_

No. of Printed Pages: (4)

**SARDAR PATEL UNIVERSITY**  
**B.B.A. (HON) HM EXAMINATION (4 years)**  
**SEMESTER-II**  
**Monday, 2<sup>nd</sup> April 2018**  
**2:00 p.m to 4.00 p.m**  
**UM02CBBH02**  
**BASIC FOOD AND BEVERAGE SERVICE - I**  
**TOTAL MARKS: 60**

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- Q1 Write short notes on 15 marks  
1) Types of Menus  
2) Commercial catering establishments  
3) Sorbet and Pasta and Rice courses in French classical menu
- OR
- Q1 Draw organizational structure of F&B department? Write job description of any 15 marks  
2 positions?
- Q2 What are the different types of cutlery, crockery, flatware, glassware and linen used in 15 marks  
Restaurant?
- OR
- Q2 Give the cover and accompaniments of any five classical horsd'oeuvres? 15 marks
- Q3 Explain Table d'hôte and Ala Cart menu and draw diagram of their cover setup? 15 marks
- OR
- Q3 Explain in detail the Food and Beverage Service Sequence in 5 star categories of hotels? 15 marks
- Q4 Explain classification of catering establishment in detail? 15 marks
- OR
- Q4 List 17 course French classical menu and explain each course with 2 examples. 15 marks