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[122]

SEAT No. _____

No. of Printed Pages: 01

SARDAR PATEL UNIVERSITY
F.Y BBA Hospitality Management (HM) EXAMINATION
SEMESTER – II (3 Years)
BASIC FOOD & BEVERAGE SERVICE – I (UM02CBBH23)

Date: 27th MARCH 2019 Wednesday
Time: 02:00 P.M. TO 04:00 P.M.

TOTAL MARKS: 60

Note: 1. Figures to the right indicate marks of the questions.
2. Answers should be precise and to the point.

- Q.1. (A) Classify catering sectors on the basis of primary and secondary groups with a detailed flowchart diagram. [07]
(B) Specify duties and responsibilities of Banquet Manager. [08]
- OR
- Q.1. (A) Write a note on speciality restaurants. [07]
(B) What should be the attributes and attitudes of service personnel? [08]
- Q.2. (A) Explain the factors responsible to be kept in mind while implementing any type of food and beverage service in any catering establishment. [07]
(B) Explain the factors in brief which are responsible while choosing service equipments for a catering outlet. [08]
- OR
- Q.2. (A) What are the advantages and disadvantages associated with American service? [07]
(B) Explain the difference between Russian service and American service [08]
- Q.3. (A) Write in detail the duties and responsibilities of Still room supervisor. [07]
(B) List down the equipments involved and explain the functions of a still room. [08]
- OR
- Q.3. (A) Write a brief note on: a) The Dispense Bar b) The Linen Store [07]
(B) What do you understand by 'The Plate' room or 'The Silver' room? Why they are named so? [08]
- Q.4. (A) Write a definition of menu? What is origin or history of menu? [07]
(B) Write a difference of Ala carte and Table d'hôte menu in a tabular form. [08]
- OR
- Q.4. (A) Justify why menu planning is one of the vital functions under consideration in Food and Beverage service department. [07]
(B) Write a note on (with one example of each): [08]
a) Horsd'oeuvre b) Entrée c) Releve d) Poisson

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