Reg. No. | | | | | | | | | |

BHMHMCN 201

II Semester B.H.M. Examination, September 2022
(NEP – 2020) (2021-22 Batch Onwards)
FOOD AND BEVERAGE SERVICE – I (DSCC)

Time : 2 Hours | Max. Marks : 60

Instructions : *1) Answer **any 5** from Part – **A**.*
*2) Answer **any 4** from Part – **B**.*
*3) Answer **any 3** from Part – **C**.*

PART – A

I. Answer **any five** : **(5×2=10)**

1) Collins glass
2) Coffee shop
3) Hot plate
4) Aboyeur
5) Welfare catering
6) Gueridon trolley
7) Chafing dish
8) Orange pekoe.

PART – B

II. Answer **any four** : **(4×5=20)**

1) Why inter departmental co-ordination important in hotel industry ?
2) Explain the duties and responsibilities of waiter.
3) Explain the role of catering establishment in travel and tourism industry.

P.T.O.

4) List 10 equipments used in bar.

5) Draw any 3 cutlery used in restaurant.

6) List out 5 brands of coffee.

PART – C

III. Answer **any three** : **(3×10=30)**

1) Classify non alcoholic beverages with the help of chart.

2) Discuss in detail about coffee.

3) Draw the organisation chart of the F and B service department.

4) Draw any 5 glass wares used in restaurant.

5) Explain the attributes of F and B service personnel.

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