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**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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