## HM-201

# Food and Beverage Service <br> Master of Hotel Management (MHM-17) 

Second Semester, Examination, 2018

## Time : $\mathbf{3}$ Hours

Max. Marks : 40
Note: This paper is of forty (40) marks containing three (03) Sections A, B and C. Learners are required to attempt the questions contained in these Sections according to the detailed instructions given therein.

## Section-A

(Long Answer Type Questions)
Note: Section 'A' contains four (04) long answer type questions of nine and half ( $9 \frac{1}{2}$ ) marks each. Learners are required to answer two (02) questions only.

1. What do you understand with the term 'Catering' ? Classify commercial and non-commercial catering in detail with examples.
2. List five examples of crockery, cutlery, holloware, glassware and linen used in the restaurant. Mention sizes/capacities of them.
3. Draw the organization chart of a restaurant and explain the duties of each member.
4. Justify, that skill of service staff is a deciding factors in selecting the type of service to be followed in an outlet.

## Section-B

(Short Answer Type Questions)
Note : Section 'B' contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer four (04) questions only.

1. Differentiate between a night club and a discotheque.
2. What does the term 'dummy waiter' refer to ?
3. What are the advantages and disadvantages of disposables?
4. Explain the importance of inter-department relationship of F \& B department.
5. Explain the advantages and disadvantages of Buffet service.
6. Differentiate between American service and French service.
7. What do you understand by Vending ? What are its advantages and limitations ?
8. Explain assisted service. Where do you find such service?

## Section-C

(Objective Type Questions)
Note: Section 'C' contains ten (10) objective type questions of half ( $\frac{1}{2}$ ) mark each. All the questions of this Section are compulsory.

Fill in the blanks :

1. A small structure on a side walk or highway with three sides open, serving beverages and snacks is known as
2. 

............ is an outlet that caters to the service of food and beverage to a large gathering of people.
3. $\qquad$ is a supervisor of service staff in the food and beverage service department.
4.
............. refers to all types of knives and cutting implements and flatware such forks and spoons.
5. $\qquad$ is a mental states of readiness, learned and organized through experience, exerting a specific influence on a person's response to people; objects and situation with it is related.
6. Catering operations in which the profitability of the catering facility is not the primary concern is known as
$\qquad$ .
7.
............. is a method of serving hotel or restaurant food, in which portions of food are placed on plates in the kitchen by the establishment's employees and served to each guest by a waiter or waitress.
8. French term to denote napkin is $\qquad$
9. It is a temporary structured erected over the buffet counter during the outdoor catering function. The structure is made of aluminium and fabric of bright colours.
10. $\qquad$ is a method of serving food. Food is served with service spoon and fork from the left-hand side of the guest.

