

Total No. of Questions : 09

Subject Code : BSHM-102

M.Code : 12066

Time : 3 Hrs.

Max. Marks : 60

1. **SECTION-A is COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

Q1 Answer briefly :

- a) What do you understand by restricted market in catering sectors?
- b) What is Grill room?
- c) Define flatware.
- d) What is Job specification?
- e) Define a la carte menu.
- f) What is branch?
- g) What is single point service?
- h) What is duplicate system in sales control system?
- i) Give size of the cover.
- j) Give accompaniments for tomato juice.

SECTION-B

2. What are the constraints in menu planning?
3. Differentiate between silver service and American service.
4. Draw a neat sketch of dummy waiter and its uses for the restaurants.
5. Differentiate between coffee shop and specialty restaurants.
6. What are the functions of a control system?

SECTION-C

7. Draw the organisation chart of f and B department in a large hotel.
8. Explain factors to be considered while planning a menu.
9. Write a note on scope for caterers in the F & B service industry.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC against the Student.