Roll No.

Total No. of Pages: 02

Total No. of Questions: 09

B.Sc.(ATHM) (2013 to 2017) (Sem.-4)

HOSPITALITY MANAGEMENT (Focus-F&B, Housekeeping)

Subject Code: BTA-23 Paper ID: [A2275]

Time: 3 Hrs. Max. Marks: 60

INSTRUCTION TO CANDIDATES:

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each. http://www.punjabpapers.com
- 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 Write a short note on:

- a) Commercial catering
- b) Silver service
- c) Amenity
- d) K.O.T.
- e) Kiosk
- f) Check out
- g) Deep cleaning
- h) Organization chart
- i) Bar
- j) Back of the house

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SECTION - B

- Q2 Differentiate between Mis en place and Mis-en scene.
- Q3 Differentiate between English service and American service.
- Q4 Explain the importance of a side board in Food & Beverage operations.
- Q5 What is the procedure for GRA to follow when entering a guest room?
- Q6 What are public areas in hotel? Why is their cleaning and maintenance important?

SECTION - C

- Q7 Explain in detail the coordination of Housekeeping department with engineering department. http://www.punjabpapers.com
- Q8 Explain in detail the attitude and attribute of housekeeping personnel.
- Q9 Draw the organizational chart of F&B Department in a large hotel. Explain the duties of each Member.

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