Roll	No. Total No. of Pages: 02
Total No. of Questions: 09	
	MHMCT (2018 Batch) (Sem.–1) FOOD AND BEVERAGE SERVICE OPERATION-I Subject Code: MHM-102-18 Paper ID: [75144]
Time	e: 3 Hrs. Max. Marks: 60
INST	RUCTIONS TO CANDIDATES :
1.	SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
	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.	Define the term :
	a) Self service.
	b) Flatware.
	c) Ancillary areas.
	d) Buffet.
	e) Dummy waiter.
	f) All day restaurant.
	g) Still room.
	h) Gueridon service.

**1** M-75144 (S2)-794

i) Job specification.

j) Kiosks.

## **SECTION-B**

- Q2. What are the different sections of Food & Beverage service department?
- Q3. Differentiate between commercial catering and welfare catering.
- Q4. What are the different ancillary sections of F&B department?
- Q5. Classify the term Chinaware and Hollowware.
- Q6. What are the various attributes of F&B personnel?

## **SECTION-C**

- Q7. What do you understand by interdepartmental and intradepartmental relationship? Explain with suitable examples.
- Q8. Classify the term F&B service equipment's including furniture. Explain with the help of diagram and suitable examples.
- Q9. What do you understand by Russian service and English service? Explain with advantages and disadvantages.

**2** | M-75144 (S2)-794