

Roll No.

Total No. of Pages: 02

Total No. of Questions: 09

Master of Hotel Management & Catering Technology (Sem. – 4)

FOOD AND BEVERAGE SERVICE MANAGEMENT

Subject Code: MHM405B-18

M Code: 78017

Date of Examination : 22-12-2022

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

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

1. Define the term:
 - a) MICE
 - b) Types of furniture
 - c) Licenses required for restaurant planning
 - d) Gueridon
 - e) Flamb'e dishes
 - f) Types of services
 - g) Trolley Service
 - h) Types of Buffets
 - i) Cycle of Service
 - j) Breakfast Cards

SECTION-B

2. Explain Restaurant Planning.
3. What is the performance measures for an F&B personal?
4. Draw the Hierarchy of F&B service team.
5. What are the ingredients used in Gueridon & Flambe' Service?
6. Explain Buffet Management.

SECTION-C

7. Explain use of technology for better room service.
8. Explain the desirable attributes of F&B team.
9. Explain in detail planning & organizing themes in Indian & International Cuisine.

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.