Roll No. Total No. of Pages: 02

Total No. of Questions: 09

B.Sc.(HMCT) (Sem.-6)
FOOD & BEVERAGE SERVICE-V

Subject Code: BSHM-602 M.Code: 76234

Date of Examination: 04-07-22

Time: 3 Hrs. Max. Marks: 60

#### **INSTRUCTIONS TO CANDIDATES:**

- 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 following:

- a) Define toasting.
- b) What do you mean by conventions?
- c) What is sit down buffet?
- d) What is fusion prospectus?
- e) What is lectern?
- f) Write down full form of OHP.
- g) What is podium?
- h) What is informal banquet?
- i) What do you mean by point system?
- j) What is the space requirement for Restaurant?

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# **SECTION-B**

- 2. What are the objectives of good layout?
- 3. What is the history of banquets?
- 4. What are the factors to plan buffet?
- 5. Write short notes on SOP?
- 6. What is the importance of briefing?

### **SECTION-C**

- 7. Explain factors to be considered while planning F&B Service outlet.
- 8. Write job description of banquet manager.
- 9. What are the duties and responsibilities of restaurant manager?

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

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