

T74/V74/BHM205/BTH108/EE/20160603

Time : 3 Hours

Marks : 80

Instructions :

1. All Questions are Compulsory.
 2. Each Sub-question carry 5 marks.
 3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
 4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
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1. Solve any **four** sub-questions.
 - a) Explain the term 'Motel'. 5
 - b) What are the importance of A-la-carte menu? 5
 - c) What are the basic functions of a Restaurant Manager? 5
 - d) List down various glassware used in F and B department. 5
 - e) Explain Triplicate checking system. 5

2. Solve any **four** sub-questions.
 - a) Write down the salient features of a coffee shop. 5
 - b) What are the benefits of knowing the guests in F and B department? 5
 - c) What are the basic functions of a Bar Manager? 5
 - d) What are the silver that used for serving drinks? 5
 - e) What points to be remember while laying a table? 5

3. Solve any **four** sub-questions.

- a) Explain 'Dhabas' as foodocet let. 5
- b) What food items are offered in an American Breakfast menu? 5
- c) What are the duties of a "Saucier" in kitchen department? 5
- d) What are the various hollow ware used in F and B department? 5
- e) What is the use of 'Supplement Food Check' in F and B service? 5

4. Solve any **four** sub-questions.

- a) Explain the term 'Suite Hotel'. 5
- b) What is the meaning of Brunch menu? 5
- c) Explain the Railway catering services. 5
- d) How customer's satisfaction is helpful attribute to the service? 5
- e) What are the basic restaurant etiquettes for F and B service staff? 5

