

T77/V77/V90/MHM203/MTH107/MHS107/EE/20160525

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 operations of F and B of following: 5
 - i) Surface catering
 - ii) Welfare catering
 - b) What is the job description of lounge staff? 5
 - c) Write short note on following attributes 5
 - i) Memory
 - ii) Honesty
 - d) Explain the term 'Menu' in detail. 5
 - e) Give importance of storage of liquor. 5
2. Solve any **four** sub-questions.
 - a) What is role of supervision as a management function of catering? 5
 - b) Explain the duties of Banquet captain. 5
 - c) State five examples of proprietary sauces offered with high tea. 5
 - d) What is the meaning of Dispense bar? 5
 - e) What is the importance of Inventory? 5

3. Solve any **four** sub-questions.
- a) Write in brief for followings: 5
 - i) Aperitif
 - ii) Stimulants
 - b) What do you mean by Fast Food? 5
 - c) What are the points to be follow when dealing with Children? 5
 - d) Write the cover for High Tea. 5
 - e) Explain the following terms: 5
 - i) Food Court
 - ii) Home Delivery
4. Solve any **four** sub-questions.
- a) What do you mean by Russian Service in F and B? 5
 - b) Give guidelines to handle spillages as accident in F and B. 5
 - c) State any ten glassware used in Bar. 5
 - d) Why planning for budget is needed for F and B department? 5
 - e) Which are the information beto customize for banquet file? 5

