

## **PROPOSED MODEL PAPER FOR 1<sup>ST</sup> SEMESTER**

**B.sc (H & HA)108:**

**Introduction Food and Beverage Service Duration: 3hrs**

**Maximum Marks: 75**

### **SECTION-A**

**Answer any Five of the following.**

**(5x5=25)**

1. Define Catering, give a note on commercial catering?
2. Write a short note on transport catering?
3. Write job description of a waiter?
4. Write a note on responsibilities of Restaurant Manager?
5. Give criteria Points for selecting the equipment?
6. Differentiate between Speciality restaurant and Coffee shop?
7. Define Ancillary departments?
  - a) Pantry
  - b) Linen Room
8. Classify the non-alcoholic beverages and explain in short?

### **SECTION-B**

**Answer any five of the following.**

**(5x10=50)**

#### **Unit-I**

9. Give a brief note on catering establishments? Classify the commercial and non-commercial caterings?

(OR)

10. Differentiate in detail between welfare catering and transport catering?

#### **Unit- II**

11. Draw a neat food and beverage department organizational chart of five star Hotel and explain duties of any three positions?

(OR)

12. Define in detail about the attributes of food and beverage service personnel?

### **Unit-III**

13. Give a detail note on different f&b equipment draw any five glassware with uses?

(OR)

14. Define usage of various electrical and non-electrical equipment's in f&b service department?

### **Unit-IV**

15. Explain in detail about different types of food and beverage outlets?

(OR)

16. Give a detail notes on kitchen stewarding department?

### **Unit -V**

17. Define tea? Its origin, types, and manufacturing?

(OR)

18. Define Manufacturing of coffee and its types?