

Roll No.

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Total No. of Pages : 02

Total No. of Questions : 09

B.Voc.(Hospitality & Catering Management) (Sem.-1)
FUNDAMENTALS OF FOOD & BEVERAGE SERVICES

Subject Code : BVHCM-105-19

M.Code : 77141

Date of Examination : 18-12-2023

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. Answer briefly :

- a) Write a note on role of Catering establishments.
- b) Write a note on Introduction to Hotel Industry.
- c) Enlist 4 Attributes of a Waiter.
- d) Define the relation between F&B and Kitchen department.
- e) Define Q.S.R.
- f) Describe the functioning of Pantry.
- g) What is a Discotheque?
- h) What are Vending Machines & how are they used?
- i) Write any 4 plates with their dimensions.
- j) What is Hollowware? Give examples.

SECTION-B

2. Draw a Dummy Waiter and tell its uses.
3. Explain the Manual process of Dish washing.
4. Briefly explain various F&B outlets.
5. Write a note on growth of Hotel Industry.
6. Discuss Inter Departmental relation of F&B department with Rooms division.

SECTION-C

7. Draw any 10 glasses, write their capacity & uses.
8. Make the hierarchy chart of F&B department. Write the duties of a Captain.
9. Define and classify Catering Establishments.

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.