

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: 23-06-2025

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. **Define the term:**
 - a. Welfare catering
 - b. Discotheque
 - c. Coffee shop
 - d. Side station
 - e. Speciality restaurant
 - f. Non-residential catering
 - g. Flatware
 - h. Vending machine
 - i. QSR
 - j. Sommelier

SECTION - B

2. Brief out the role of catering establishment in the tourism industry.
3. Discuss various grooming standards required in the F&B staff.
4. Elaborate in detail about Grill room and banquets.
5. What is the selection procedure of cutlery and crockery?
6. Explain institutional catering in detail.

SECTION - C

7. What do you understand by hotel industry? Elaborate in detail about the growth of the hotel industry in India.
8. Discuss in details about the inter-departmental coordination of F&B department with others.
9. Explain different types of food and beverage outlets.

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.