

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2016-2017

COURSE : 5th Semester of 3-year B.Sc. in H&HA
SUBJECT : Advance Food & Beverage Operations - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Why kitchen stewarding is also called as backbone of restaurant operations? What are the challenges kitchen stewarding department encounters on day-to-day basis?

(6+4=10)

Q.2. Explain what is Gueridon Service. What are the other variations in the restaurant market where the core concept is quite similar to Gueridon service?

OR

What are the different types of trolleys used in the restaurants practicing gueridon service? List different food preparation techniques used for gueridon service.

(6+4=10)

Q.3. What are the essential factors considered while forming banquet policies for banquet sales? Explain in detail.

OR

Explain in detail banquet booking procedure. Draw a format of Function Prospectus for the function catering.

(6+4=10)

Q.4. What do you mean by banquet protocol? Write toast procedure for a formal state function.

(5+5=10)

Q.5. Explain advantages of buffet service and the challenges involved. What are the different types of buffet layouts?

(6+4=10)

Q.6. Plan **two** menus for breakfast buffet for a restaurant of a hotel located at Agra catering to a group of tourists – 60 pax, from France, England, Japan as well as few NRIs who are also part of the group. The group will stay at the hotel for two days. What time do you think buffet should be made open to the group? Give logical reasons.

(4+4+2=10)

- Q.7. Explain the factors involved in designing the menu cover for the restaurant. What are the common menu mistakes and how management can evaluate the performance of a menu?

(5+2+3=10)

OR

How one can classify the equipment for the restaurant business? List the factors considered for selection of equipment for a restaurant.

(5+5=10)

- Q.8. What are the points to be considered while planning staff requirement for a new restaurant which is going to be launched shortly? What are the pre-recruitment activities which the organisation needs to work?

(5+5=10)

OR

What are the major factors to be considered while planning a restaurant? Elaborate on the points to be considered while calculating space and its requirements.

(7+3=10)

- Q.9. Read the case and answer the following:

Mr. Ajit dreamt about opening his own restaurant but he had no idea about how to run one let-alone where to begin. He was working with a reputed retail chain for past couple of years and when he won the lottery, he decided that this is the time to start his little dream and he decided to go back to his small town where his parents lived. The town has about 50,000 inhabitants and is only 20 minutes away by car from a large city. It already has two take-away and five small restaurants that are doing fine. All five restaurants are mid ranged. A fine dining restaurant opened three years ago but it closed after one year. There is also a pub in the town that offers a limited menu at lunch time. Ajit is unsure as to what type of restaurant he should open. Money is no criteria to him now that he has won the lottery, but he also does not want to invest in an enterprise that is going to lose money.

- (a) What would you advice Ajit to do next? Elaborate.
(b) If you were Ajit, what type of operation would you most likely attempt to open and why?

(5+5=10)

Q.10. Match the following:

- | | |
|--------------------------|------------------------|
| (a) Rostrum | (i) Orange Curacao |
| (b) Crepe Suzette | (ii) Podium |
| (c) Irish Coffee | (iii) Table Plan |
| (d) Scullery | (iv) Rum |
| (e) Master of Ceremonies | (v) Stage |
| (f) Banana Flambé | (vi) Pot Wash |
| (g) Pipe and drape | (vii) Toast Master |
| (h) Cigar and cigarettes | (viii) Divider/barrier |
| (i) Herring Bone | (ix) Whisky |
| (j) Risers | (x) Liqueur Trolley |

(10x1=10)
