

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2014-2015

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. Elucidate essential factors you will keep in mind while planning the layout of a first class restaurant.

OR

The menu is one of the most important part of the restaurant concept. Discuss on the constraints in its planning.

(10)

Q.2. What are the various types of banquets? Explain in detail the banquet booking procedure.

OR

Enlist the duties and responsibilities of a Banquet Manager.

(10)

Q.3. Discuss the role and importance of kitchen stewarding department in a hotel.

(10)

Q.4. Explain in detail the marketing value of the gueridon service.

OR

Give **five** types of trolleys used in Food & Beverage Service. What are the advantages and disadvantages of gueridon service?

(10)

Q.5. Elaborate on the types of buffet found in hotels.

(10)

Q.6. Give the standard recipe of the flambé dishes (**any two**):

- (a) Steak Diane
- (b) Crêpe Suzette
- (c) Peach flambé

(2x5=10)

Q.7. Draw and describe the layout of a formal banquet of 140 pax with 15 guests to be seated on head table and rest on sprigs.

OR

What is the purpose of function prospectus? Draw the format of function prospectus.

(5+5=10)

Q.8. Explain in detail the advantages of the breakfast buffet service over other styles of service.

(10)

Q.9. Write short notes on **any two**:

- (a) Toasting
- (b) Inventory
- (c) Conventions

(2x5=10)

Q.10. Explain in one or two lines (**any ten**):

- (a) Smorgasbord
- (b) Amplifier
- (c) Carousel
- (d) Lectern
- (e) Float
- (f) Trancheur
- (g) Clip-ons
- (h) Raffles
- (i) Risers
- (j) Requisitioning
- (k) Canopy
- (l) Ante-room

(10x1=10)
