

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2013-2014

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. Draw an organisation chart of banquet department of five-star hotel. Enlist duties and responsibilities of banquet manager.

(5+5=10)

Q.2. (a) What are the different types of banquet found in hotel?
(b) Neatly sketch the format of function prospectus.

(5+5=10)

OR

Sketch out a plan for 175 guest dinner in formal banquet with 16 guest on the head tables and rest in sprigs. Calculate room size (area) required and number and size of the tables for plan.

(10)

Q.3. What do you mean by term planning? Explain various factors to be considered while planning lay out of a new speciality restaurant.

(2+8=10)

OR

Plan the layout of 75 seater new speciality restaurant and explain how you would decide colour, décor, interiors and equipment with reasons.

(10)

Q.4. Define menu planning. What are the various factors you will keep in mind while planning menu. Explain each factor in brief.

(2+8=10)

Q.5. Define buffet service. Prepare a checklist of Mise-en-place for buffet service.

(2+8=10)

- Q.6. (a) What are the different types of buffet?
 (b) Discuss - display and decoration of buffet. (5+5=10)

OR

- (a) List **four** advantages of buffet service.
 (b) Briefly explain about concept and variety of buffet. (4+6=10)

- Q.7. Explain gueridon service. Draw and explain about flambé trolley used in gueridon service. (2+8=10)

OR

- (a) What is flambéing? Name the spirits used for flambéing.
 (b) List **any three** advantages and disadvantages of gueridon service. (4+6=10)

- Q.8. Describe the importance of kitchen stewarding department for smooth functioning of F&B department. (10)

- Q.9. Explain briefly:
 (a) Table configuration used for buffet meals.
 (b) Cold buffet.
 (c) Master of ceremonies.
 (d) Suzette Pan. (4x2 ½ =10)

- Q.10. Fill in the blanks:
 (a) Standard size of banquet cover _____.
 (b) Minimum size of buffet cloth _____.
 (c) Work aisle required between two Sprigs _____ minimum.
 (d) When choice is given between thick and thin soup in _____ soup is written first.
 (e) _____ course of menu is heaviest of all courses of French classical menu.
 (f) The height of buffet table is adjustable with _____.
 (g) _____ ft. space should be given behind the buffet tables for workers to move and replenish food.
 (h) _____ is the process of turning sugar into brown colour by heating.
 (i) Name the equipment _____ used for containing castor sugar, brown sugar etc.
 (j) Accompaniment for Prawn cocktail is _____. (10x1=10)
