

ROLL No.....

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

COURSE : 4th Semester of 3-year B.Sc. in H&HA - **Specialisation**
SUBJECT : Food & Beverage Management - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Discuss various factors to be considered while planning a coffee shop of 120 covers.

OR

List heavy and light equipment used in a multi cuisine restaurant.

(10)

Q.2. Explain the duties and responsibilities of Banquet Manager.

(10)

Q.3. What are the skills of a good F&B Supervisor? What are the essential traits of a good F&B Captain?

OR

Prepare an SOP for service of beer.

(10)

Q.4. With the help of a neat flow chart, draw the hierarchy of banquet department and explain the duties and responsibilities of Senior Captain.

(10)

Q.5. Explain types of banquet in detail.

OR

Draw a function form for a wedding reception of 300 guests.

(10)

Q.6. Explain importance of kitchen stewarding department and list its duties and responsibilities.

(10)

Q.7. Impulse buying creates major changes in revenue. Discuss.

OR

Define gueridon and explain its advantages and dis-advantages.

(10)

Q.8. Give recipe for the following (**any two**):

- (a) Pepper steak
- (b) Monkey steak gland
- (c) Banana au Rhum

(2x5=10)

Q.9. In a tabular form, explain the following on the basis of their base, additives, glass, garnish (**any five**):

- | | | |
|-----------------------|-----------------|---------------------|
| (a) Alexandra | (b) Martini Dry | (c) Pimm's No. 1 |
| (d) Pink Lady | (e) Daiquiri | (f) Singapore Sling |
| (g) Harvey Wallbanger | | |

(5x2=10)

Q.10. What are the parts of a bar? Explain each in detail.

OR

Sketch and label the sports bar of a hotel.

(10)
