

ROLL No.....

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

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. Sketch the physical layout of 80 covers speciality restaurant indicating space requirement, seating plan, menu and heavy & light equipment. (5x2=10)
- Q.2. Prepare a duty roaster for 60 cover speciality restaurant. (10)
- Q.3. Enlist the steps to be followed in preparing a SOP for silver service.
OR
Prepare a SOP for service of red wine. (10)
- Q.4. Draw the hierarchy of banquet department and discuss the **two** major divisions of banquets.
OR
With the help of neat flow chart, discuss the banquet booking procedure. (10)
- Q.5. List the types of buffets with examples.
OR
Enlist various banquet seating arrangements used in leading hotels. (10)
- Q.6. Write short notes on **any five**:
- | | |
|------------------|----------------------|
| (a) Wave service | (b) Lectern |
| (c) Mikes | (d) Toast procedures |
| (e) Ante room | (f) Road show |
- (5x2=10)

Q.7. Define Gueridon and explain various types of trollies used. (10)

Q.8. Explain the following terms in one or two lines:

- | | |
|---------------------|---------------|
| (a) Bouncer | (b) Frappe |
| (c) Collins | (d) Bar die |
| (e) Speed rail | (f) Bar optic |
| (g) Standard recipe | (h) SOP |
| (i) Aperitif | (j) Corkage |

(10x1=10)

Q.9. Explain the opening and closing duties of bar. (10)

Q.10. Discuss the importance of maintaining inventory by kitchen stewarding. (10)
