

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOTEL OPERATIONS AND TOURISM (756)
EXAMINATION: MAY- 2025
FIRST SEMESTER

C/CB
60:40

Subject : - Food & Beverage Service-I (756102)

Date: 16/05/2025

Total Marks: 60

Time: 2.00 pm to 4.30 pm

Instructions: 1) Each question carries equal marks.
2) Attempt any 06 questions

- Q. 1** Explain the following terms (One Mark each) **(10)**
- 1) Sommelier
 - 2) American Service
 - 3) Dummy waiter
 - 4) Cover
 - 5) Cafeteria
 - 6) Silver service
 - 7) Still room
 - 8) KOT
 - 9) EPNS
 - 10) Pubs
- Q. 2** a) write a short note on – Mise –en –scene **(05)**
b) Draw the organization chart of large hotel. **(05)**
- Q. 3** a) Draw a neat labelled diagram of Sideboard **(05)**
b) Define any 5 types of foodservice operations. **(05)**
- Q. 4** a) List down the hygiene practices needs to be followed at restaurant **(05)**
b) Write a short note on – Stillroom operations. **(05)**
- Q. 5** a) Explain various service methods in food and beverage area (any 5) **(05)**
b) Draw the following equipment – **(05)**
i. Sauce Boat ii. Fish Fork iii. Cheese Knife
iv. Sugar Tong v. Corn-on-the-cob Holder
- Q. 6** a) Write a short note on – Hotplate **(05)**
b) List down the advantages and disadvantages of Disposables **(05)**
- Q. 7** Explain in detail – Coordination of Food and Beverage service department with other departments in hotel. **(10)**
- Q. 8** Define the term “Cover”. Explain A la carte cover and Table d’ hote cover in detail. **(10)**