

Roll No.:

END SEMESTER THEORY EXAMINATION OCTOBER 2021

Program:	BHM	Year/Semester:	7th- Semester
Course/Subject:	Food Service Management	Duration:	03:00 Hrs
Course/Subject Code:	07010712	Maximum Marks:	40
		Batch:	2016

Instructions: -

1. Write Your Roll No. on the Question Paper.
2. Candidate should ensure that they have been provided correct question paper. Complaint(s) in this regard, if any should be made within 15 minutes of the commencement of the exam. No complaint(s) will be entertained thereafter.
3. All Questions are compulsory. Marks are indicated against each question.
4. Illustrate your answer with diagram wherever required.

SECTION-A

(Very Short Answer Type Questions)

Note: All Questions are compulsory: -

[6X1=6]

S. No.	Question	Marks Allotted
1	What is beverage?	1
2	Define Bain Marie?	1
3	Silver Cleaning Method?	1
4	Define alcohol?	1
5	What is the Standard Size of Cover?	1
6	Frozen food should be kept at which temperature?	1

SECTION-B

(Short Answer Type Questions)

Note: All Questions are compulsory: -

[3X2=6]

S. No.	Question	Marks Allotted
7	Names five napkins folds?	2
8	Write 5 Indian red wine names ?	2
9	What are the types of sugar used in breakfast?	2

SECTION-C
(Descriptive Answer Type Questions)

Note: All Questions are compulsory: -

[4X4=16]

S. No.	Question	Marks Allotted
10	Write Five mock-tails name along with its ingredients.	4
11	Write Top champagne brands along with country.	4
12	Write Types of banquet set-up Styles?	4
13	WriteTypes of glassware used in bar and their quantity.	4

SECTION-D
(Long Answer Type Questions)

Note: All Questions are compulsory: -

[2X6=12]

S. No.	Question	Marks Allotted
14	Explain Departments under room Division and their Responsibilities	6
15	Different types of spoon and their use in department.	6