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BHMCT
(SEM VII) THEORY EXAMINATION 2023-24
FOOD & BEVERAGE SERVICE V

TIME: 3 HRS

M.MARKS: 70

Note: 1. Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. Attempt *all* questions in brief.

2 x 7 = 14

a.	Define Banquet.
b.	What is Flambe?
c.	What do you mean by ODC?
d.	What is Brunch?
e.	Who is a sommelier?
f.	What is BFC?
g.	Define Mise-en-place.

SECTION B

2. Attempt any *three* of the following:

7 x 3 = 21

a.	What are the various points to be consider while doing Gueridon service?
b.	Explain the limitation of food to be served in Buffet.
c.	Write a note on display and Decoration of buffet.
d.	What is the role of Toastmaster in Banquet?
e.	Explain different pricing techniques used in outdoor catering.

SECTION C

3. Attempt any *one* part of the following:

7 x 1 = 7

a.	Explain advantages and disadvantages of Gueridon service in a fine dining restaurant.
b.	Write the recipe and serving method of the following: <ul style="list-style-type: none"> • Banana Flambé • Crepe Suzette

4. Attempt any *one* part of the following:

7 x 1 = 7

a.	“Food & Beverage Control department plays a crucial role in the profitability of a restaurant.” Explain.
b.	Explain table layout, clothing, and dressing of buffet tables.

5. Attempt any *one* part of the following:

7 x 1 = 7

a.	What is banquet event order (banquet function sheet/banquet function contract)? Prepare a sample banquet event order.
b.	What is the Mise-en-place for banquet?

6. Attempt any *one* part of the following:

7 x 1 = 7

a.	Write a note on establishment of suppliers.
b.	Define Buffet. Also explain different types of Buffet.

7. Attempt any *one* part of the following:

7 x 1 = 7

a.	Prepare a Checklist to set-up a Buffet.
b.	Explain different types of banquet.