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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No.	
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[0607]/HMC115/2025/BHMCT\_SEMI

FYBHMCT (First Semester) Examination, 2025

HMC115 -PRINCIPLES OF F& B SERVICE

(2025 Pattern)

Time: 1Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- i. Solve *any five questions*
- ii. All questions carry *equal marks*.
- iii. *Draw* diagrams wherever *necessary*.

**Q.1 Explain the terms:**

- |                  |     |
|------------------|-----|
| A) Drive Through | [1] |
| B) Hollow ware   | [1] |
| C) Baize         | [1] |
| D) Snail Tong    | [1] |
| E) Opera         | [1] |

**Q.2.** Classify and describe different types of Food & Beverage outlets with examples. [5]

**Q.3.** Write short notes on various types of specialized service – Gueridon and Lounge service. [5]

**Q.4.** Explain any five different types of F & B service equipment with examples. [5]

**Q.5.** Discuss in details any five different types of linen used in F&B Service. [5]

**Q.6.** Explain the differences between Silver Service and American Service. [5]

**Q.7.** Draw and explain the organization chart of a Food & Beverage service department in a medium size hotel. [5]

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