

Seat No:

[0607]/HMC115/2025/BHMCT_SEM1

FYBHMCT (First Semester) Examination, 2025
HMC115 - Principles of Food & Beverage Service
(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

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

Q1. Explain the terms :

- A) Kiosks [1]
B) Hollowware [1]
C) Sommelier [1]
D) Bill of Fare [1]
E) Suviant KOT [1]

Q2. Classify types of glassware and give two examples of each type of glassware. [5]**Q3. Differentiate between - English Service and American Service. [5]****Q4. Describe any five essential attributes required for F&B Service team member. [5]****Q5. Explain the duties and responsibilities of the following - 1. Food and Beverage Manager & 2. Restaurant Manager. [5]****Q6. Explain the type of the menus- Table d'Hote & A La Carte and give the relevant examples for the same. [5]****Q7. Explain Triplicate KOT System with the help of diagram. [5]**
