

Seat No.	
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[0607]/HSMM112/2025/BSCHS\_SEM1

## FYBSC Hospitality Studies (First Semester) Examination, 2025

## HSMM112 - PRINCIPLES OF F &amp; B SERVICE I

(Rev. 2023Pattern)

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) Commercial Catering Establishment | [1] |
| B) Cafeteria                         | [1] |
| C) Auxiliary Areas                   | [1] |
| D) Kitchen Stewarding                | [1] |
| E) KOT                               | [1] |

Q.2. Describe any 5 types of F&amp;B outlets with examples. [5]

Q.3. Mention any 5 etiquettes of F&amp;B Personnel. [5]

Q.4. Discuss any 2 furniture and 2 glassware's used in F&amp;B service. [5]

Q.5. Explain the different types of service in restaurants. [5]

Q.6. Write down the importance of control in F&amp;B operations. [5]

Q.7. Explain the types of special equipment used in F&amp;B service. Mention their care &amp; maintenance. [5]

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