

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM112/2026/BSCHS_SEM1

FYBSCHS (First Semester) Examination, 2026
HSMM112 - Principles of Food & Beverage Service I
(2025 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

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

Q1. Explain the terms :

- A) Hot Plate [1]
- B) Still room [1]
- C) Linen stores [1]
- D) A la carte [1]
- E) KOT [1]

Q2. Define Single point service and explain any 2 examples. [5]

Q3. Explain burnishing method and Polivit methods. [5]

Q4. Draw classification chart of catering establishment with examples. [5]

Q5. Write down Interdepartmental Relationship of f & b department with Food production and Housekeeping. [5]

Q6. Explain any 5 Attributes of F & B Personnel. [5]

Q7. Explain 2 types of software used in billing methods. [5]
