



AJEENKYA

D Y PATIL UNIVERSITY

Summer End Term Examination (July 2019)

School: Hotel Management

Program: Bachelor of Hotel Management

Course: Basic Food Service-I

Course Code: HOM103

Semester: II

Max Marks: 50

Duration (mins): 120 min

Note : 1. Figures to the right indicates full marks.

Q 1. A Explain the term (Any 5)

5 Marks

- i) Transport Catering
- ii) Bar
- iii) Welfare Catering
- iv) Fast Food Restaurant
- v) Multi Cuisine Restaurant
- vi) Kitchen Stewarding
- vii) Cafeteria
- viii) Vending Machine

B. Fill in the blank

5 Marks

- i) Forks and spoons are also known as _____
- ii) French service is also called _____
- iii) Beverage service is from guest _____ side
- iv) Silver service is from guest _____ side
- v) Buffet service is also known as _____

Q.2 Answers in Brief

6 Marks

- A. i) Write down duties and responsibilities of Food & beverage Manager?
ii) List down auxiliary departments of Food & beverage department and explain Pantry?

B. i) Write below terms in English and French (Any 4)

2 Marks

1. Waiter 2. Sommelier 3. Carver 4. Maître de Hotel 5. Chef de rang

- ii) List down famous Ice Creams brands from India?

2 Mark

Q.3 Draw Charts (Any 2)

10 Marks

- i) Hierarchy chart of Restaurant?
- ii) Inter department Coordination chart of Food & Beverage service and other departments?
- iii) Hierarchy Chart of Bar?

Q.4 Answers in Brief

A. i) Write difference between A la carte and Table d hote menu?

2 Marks

B. Short Notes **(Any 4)**

8 Marks

i. Mise en place

ii. Spices

iii. Bhunao

iv. Mise en scene

v. English Service

Q.5 Answers in brief (Any 2)

10 Marks

- i. Explain Types of Ice Cream by Shape?
- ii. Explain side board and list down the side board equipment with diagram?
- iii. Write down Indian West region specialty dishes for three states – Starter, Soup, Main course & sweets?