

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

COURSE : 5th Semester of 3-year B.Sc. in H&HA
SUBJECT : Advance Food & Beverage Operations - I
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Discuss factors for planning staff requirement. Write a job description of banquet manager.

OR

What are constraints of menu planning? Plan a Hi-tea menu for a continental restaurant.

(5+5=10)

Q.2. What is Gueridon service? What are the advantages and dis-advantages of gueridon service?

OR

List **six** types of trollies used in F&B Service. Draw and label a flambé trolley.

(3+7=10)

Q.3. Give the standard recipe of **any two**:

(a) Crepe suzette (b) Rum Omelette (c) Steak Diane

(2x5=10)

Q.4. What are the uses of function prospectus? Draw the format of function prospectus?

OR

What are various types of buffet found in a 5-star hotel? Explain them briefly.

(3+7=10)

Q.5. Kitchen stewarding department is the backbone of the F&B operations. Explain in detail.

(10)

Q.6. Explain various factors to be considered while planning a layout of a speciality restaurant.

(10)

Q.7. For a 180 pax. formal banquet with 15 guests at head table;

- (a) Draw the seating arrangement layout.
- (b) Indicate area requirement.

(5+5=10)

OR

Prepare a checklist (equipment) for an ODC of 100 pax. cocktail dinner.

(10)

Q.8. Write short notes on **any two**:

- (a) Master of ceremony
- (b) Task Rota
- (c) Flambé liquor
- (d) Standard operating procedure (SOP)

(2x5=10)

Q.9. Define banquets. What are the different types of banquet found in hotel?

(2+8=10)

Q.10. Explain the following in one or two lines:

- (a) Physical Inventory
- (b) Dias
- (c) De-briefing
- (d) Job specification
- (e) Suzette pan
- (f) Canopy
- (g) Toast
- (h) Trade fairs
- (j) AMC
- (j) Backdrop

(10x1=10)
