

School of Hospitality

Bachelor of Hotel Management
Semester End Examination - Jul 2024

Duration : 180 Minutes
Max Marks : 100

Sem I - I1UB101B - Foundation Course in F and B Service I

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

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| 1) | What is a Boutique Hotel? | K1(2) |
| 2) | Outline Butter Dish in detail. | K2(4) |
| 3) | Explain Fast Food restaurant. | K2(6) |
| 4) | Identify Room Service and its working procedure? | K3(9) |
| 5) | Identify the advantages of Room Service for both guest and hotel. | K3(9) |
| 6) | Determine the classification of Glassware. | K5(10) |
| 7) | Analyze the points to be kept in mind while taking an order (In room Dining)? | K4(12) |
| 8) | Explain Railway Catering in detail. | K5(15) |
| 9) | Explain Hospital Catering in detail. | K5(15) |
| 10) | Compile the attributes of a good waiter. | K6(18) |