

TILAK MAHARASHTRA VIDYAPEETH, PUNE

B.Sc. IN HOSPITALITY AND TOURISM (757)
BBA IN HOTEL OPERATIONS AND TOURISM (756)

EXAMINATION: NOVEMBER- 2025

FIRST SEMESTER

Subject : - Food & Beverage Service-I (756102/757102)

C/CB
60:40

Date: 20/11/2025

Total Marks: 60

Time: 2.00 pm to 4.30 pm

Instructions: 1) Each question carries equal marks.
2) Attempt any 06 questions

- Q. 1 Explain the following terms (10)**
- 1) Dummy Waiter
 - 2) Pubs
 - 3) Bistro
 - 4) EPNS
 - 5) BOT
 - 6) American service
 - 7) Silver service
 - 8) Still room
 - 9) Drive-through
 - 10) Sommelier
- Q. 2 Draw the diagrams of following equipment (10)**
- i) Sugar tong, (ii) Cheese Knife, (iii) Corn-on-the-cob Holder, (iv) Fish Knife, (v) Sauce boat
- Q. 3 a) Write a short note on – Hotplate. (05)**
- b) Name any 5 cutlery used in Food and Beverage service along with its uses. (05)
- Q. 4 a) Draw a neat labelled diagram of Sideboard (05)**
- b) Write a short note on – mise-en-place. (05)
- Q. 5 a) Explain the duties and responsibilities of Assistant Food and Beverage Manager (05)**
- b) Explain the various table service methods. (05)
- Q. 6 a) List down the advantages and disadvantages of Disposables. (05)**
- b) Draw the organization chart of large hotel. (05)
- Q. 7 Explain the important qualities of food and beverage service personnel. (10)**
- Q. 8 Define the term “Cover”. Explain A la carte cover and Table d’ hote cover in detail. (10)**