

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2017-2018

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 the factors to be kept in mind while planning a menu.

OR

Plan the layout of 100 cover new speciality restaurant and explain how you would decide colour, décor, interiors and equipment with reasons.

(10)

Q.2. Sketch out a plan for formal dinner banquet of 200 guests with 12 guests on the head table and rest in sprigs. Calculate the space requirement and size of the tables for the plan.

(10)

Q.3. Write short notes on **any two**:

- | | |
|---------------------|------------------|
| (a) Toast procedure | (b) Centre piece |
| (c) Road show | (d) Seminars |

(2x5=10)

Q.4. Explain the following in one or two lines:

- | | |
|---------------|------------------|
| (a) Aute-room | (b) Wave service |
| (c) Risers | (d) Lecturn |
| (e) Sprig | (f) Gang way |
| (g) MOC | (h) Symposium |
| (i) Summit | (j) ODC |

(10x1=10)

Q.5. Sketch a function prospectus. Discuss its importance in planning and departments involved.

OR

Enlist different types of seating arrangements in banquets with neat diagram.

(10)

- Q.6. Sketch the layout of different sections of a buffet breakfast. (10)
- Q.7. Define buffet and its types. Write its advantages and dis-advantages. (2+4+4=10)
- Q.8. Define gueridon. Give its advantages and dis-advantages. List the spirits used for flambéing. (2+4+4+10)
- Q.9. Give the standard recipe of the flambé dishes (**any two**):
(a) Crêpe suzette
(b) Pineapple flambé
(c) Banana au Rhum
(d) Steak Diane (2x5=10)
- Q.10. Write the manual and automated/mechanical systems used in plate wash and pot wash area. (10)
