

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2019-2020

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. Define gueridon. Discuss its advantages and dis-advantages. (4+6=10)
- OR**
- Give standard recipe of the following:
 (i) Banana au Rhum (ii) Crêpes Suzette (5+5=10)
- Q.2. List the factors to be kept in mind while planning a restaurant. (10)
- Q.3. What do you understand by the term menu planning? State the objectives of menu planning. (10)
- OR**
- What are the constraints faced while planning menu for a speciality restaurant? (10)
- Q.4. Draw an organization chart of a banquet department of a five-star hotel. List the duties and responsibilities of a banquet manager. (10)
- Q.5. What is banquet function kit? Develop a function kit for banquet department of a five-star hotel. (2+8=10)
- OR**
- Plan a formal sit down dinner for 110 guests with 15 guests on the head table. Calculate the space area required for the set-up of the same. (10)
- Q.6. Explain the buffet service with its advantages. What are the different types of buffet layouts? (5+5=10)
- Q.7. Plan a menu for a buffet breakfast of a hotel in Delhi with tourists from Europe. (10)
- Q.8. Write short notes on **any two**:
 (a) Function prospectus
 (b) Kitchen stewarding
 (c) Toast procedure of a state banquet (2x5=10)
- Q.9. Answer in brief (**any five**):
 (a) Impulse buying
 (b) Smorgasbord
 (c) Toast master
 (d) Task rota
 (e) Lectern
 (f) Banquet secretary (5x2=10)
- Q.10. Fill in the blanks:
 (a) The standard size of a 6 cover rectangular table is _____.
 (b) Distance between the two sprigs in a banquet set up is _____.
 (c) Suggested area per guest for a sit down function is approximately _____ sq. feet.
 (d) In a formal restaurant, one server would ideally serve _____ guests.
 (e) Flambé was accidentally discovered by _____ in the restaurant called _____.
 (f) A buffet arrangement with large rotating shelves with food and drink arranged is known as _____.
 (g) Department responsible for maintaining cleanliness, hygiene and inventory management of the kitchen and F&B service back areas is _____.
 (h) A round table for banquets with 5 feet diameter will comfortably seat _____ guests.
 (i) Spirit used for flaming Crepe Suzette is _____. (10x1=10)
