

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2013-2014**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Draw an organisation chart of banquet department of five-star hotel. Enlist duties and responsibilities of banquet manager.

(5+5=10)

Q.2. (a) What are the different types of banquet found in hotel?  
(b) Neatly sketch the format of function prospectus.

(5+5=10)

**OR**

Sketch out a plan for 175 guest dinner in formal banquet with 16 guest on the head tables and rest in sprigs. Calculate room size (area) required and number and size of the tables for plan.

(10)

Q.3. What do you mean by term planning? Explain various factors to be considered while planning lay out of a new speciality restaurant.

(2+8=10)

**OR**

Plan the layout of 75 seater new speciality restaurant and explain how you would decide colour, décor, interiors and equipment with reasons.

(10)

Q.4. Define menu planning. What are the various factors you will keep in mind while planning menu. Explain each factor in brief.

(2+8=10)

Q.5. Define buffet service. Prepare a checklist of Mise-en-place for buffet service.

(2+8=10)

- Q.6. (a) What are the different types of buffet?  
 (b) Discuss - display and decoration of buffet. (5+5=10)

**OR**

- (a) List **four** advantages of buffet service.  
 (b) Briefly explain about concept and variety of buffet. (4+6=10)

- Q.7. Explain gueridon service. Draw and explain about flambé trolley used in gueridon service. (2+8=10)

**OR**

- (a) What is flambéing? Name the spirits used for flambéing.  
 (b) List **any three** advantages and disadvantages of gueridon service. (4+6=10)

- Q.8. Describe the importance of kitchen stewarding department for smooth functioning of F&B department. (10)

- Q.9. Explain briefly:  
 (a) Table configuration used for buffet meals.  
 (b) Cold buffet.  
 (c) Master of ceremonies.  
 (d) Suzette Pan. (4x2 ½ =10)

- Q.10. Fill in the blanks:  
 (a) Standard size of banquet cover \_\_\_\_\_.  
 (b) Minimum size of buffet cloth \_\_\_\_\_.  
 (c) Work aisle required between two Sprigs \_\_\_\_\_ minimum.  
 (d) When choice is given between thick and thin soup in \_\_\_\_\_ soup is written first.  
 (e) \_\_\_\_\_ course of menu is heaviest of all courses of French classical menu.  
 (f) The height of buffet table is adjustable with \_\_\_\_\_.  
 (g) \_\_\_\_\_ ft. space should be given behind the buffet tables for workers to move and replenish food.  
 (h) \_\_\_\_\_ is the process of turning sugar into brown colour by heating.  
 (i) Name the equipment \_\_\_\_\_ used for containing castor sugar, brown sugar etc.  
 (j) Accompaniment for Prawn cocktail is \_\_\_\_\_. (10x1=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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**ACADEMIC YEAR – 2014-2015**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Elucidate essential factors you will keep in mind while planning the layout of a first class restaurant.

**OR**

The menu is one of the most important part of the restaurant concept. Discuss on the constraints in its planning.

(10)

Q.2. What are the various types of banquets? Explain in detail the banquet booking procedure.

**OR**

Enlist the duties and responsibilities of a Banquet Manager.

(10)

Q.3. Discuss the role and importance of kitchen stewarding department in a hotel.

(10)

Q.4. Explain in detail the marketing value of the gueridon service.

**OR**

Give **five** types of trolleys used in Food & Beverage Service. What are the advantages and disadvantages of gueridon service?

(10)

Q.5. Elaborate on the types of buffet found in hotels.

(10)

Q.6. Give the standard recipe of the flambé dishes (**any two**):

- (a) Steak Diane
- (b) Crêpe Suzette
- (c) Peach flambé

(2x5=10)

Q.7. Draw and describe the layout of a formal banquet of 140 pax with 15 guests to be seated on head table and rest on sprigs.

**OR**

What is the purpose of function prospectus? Draw the format of function prospectus.

(5+5=10)

Q.8. Explain in detail the advantages of the breakfast buffet service over other styles of service.

(10)

Q.9. Write short notes on **any two**:

- (a) Toasting
- (b) Inventory
- (c) Conventions

(2x5=10)

Q.10. Explain in one or two lines (**any ten**):

- (a) Smorgasbord
- (b) Amplifier
- (c) Carousel
- (d) Lectern
- (e) Float
- (f) Trancheur
- (g) Clip-ons
- (h) Raffles
- (i) Risers
- (j) Requisitioning
- (k) Canopy
- (l) Ante-room

(10x1=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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**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

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(Marks allotted to each question are given in brackets)

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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)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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**ACADEMIC YEAR – 2016-2017**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Why kitchen stewarding is also called as backbone of restaurant operations? What are the challenges kitchen stewarding department encounters on day-to-day basis?

(6+4=10)

Q.2. Explain what is Gueridon Service. What are the other variations in the restaurant market where the core concept is quite similar to Gueridon service?

**OR**

What are the different types of trolleys used in the restaurants practicing gueridon service? List different food preparation techniques used for gueridon service.

(6+4=10)

Q.3. What are the essential factors considered while forming banquet policies for banquet sales? Explain in detail.

**OR**

Explain in detail banquet booking procedure. Draw a format of Function Prospectus for the function catering.

(6+4=10)

Q.4. What do you mean by banquet protocol? Write toast procedure for a formal state function.

(5+5=10)

Q.5. Explain advantages of buffet service and the challenges involved. What are the different types of buffet layouts?

(6+4=10)

Q.6. Plan **two** menus for breakfast buffet for a restaurant of a hotel located at Agra catering to a group of tourists – 60 pax, from France, England, Japan as well as few NRIs who are also part of the group. The group will stay at the hotel for two days. What time do you think buffet should be made open to the group? Give logical reasons.

(4+4+2=10)

- Q.7. Explain the factors involved in designing the menu cover for the restaurant. What are the common menu mistakes and how management can evaluate the performance of a menu?

(5+2+3=10)

**OR**

How one can classify the equipment for the restaurant business? List the factors considered for selection of equipment for a restaurant.

(5+5=10)

- Q.8. What are the points to be considered while planning staff requirement for a new restaurant which is going to be launched shortly? What are the pre-recruitment activities which the organisation needs to work?

(5+5=10)

**OR**

What are the major factors to be considered while planning a restaurant? Elaborate on the points to be considered while calculating space and its requirements.

(7+3=10)

- Q.9. Read the case and answer the following:

Mr. Ajit dreamt about opening his own restaurant but he had no idea about how to run one let-alone where to begin. He was working with a reputed retail chain for past couple of years and when he won the lottery, he decided that this is the time to start his little dream and he decided to go back to his small town where his parents lived. The town has about 50,000 inhabitants and is only 20 minutes away by car from a large city. It already has two take-away and five small restaurants that are doing fine. All five restaurants are mid ranged. A fine dining restaurant opened three years ago but it closed after one year. There is also a pub in the town that offers a limited menu at lunch time. Ajit is unsure as to what type of restaurant he should open. Money is no criteria to him now that he has won the lottery, but he also does not want to invest in an enterprise that is going to lose money.

- (a) What would you advice Ajit to do next? Elaborate.  
(b) If you were Ajit, what type of operation would you most likely attempt to open and why?

(5+5=10)



Q.10. Match the following:

- |                          |                        |
|--------------------------|------------------------|
| (a) Rostrum              | (i) Orange Curacao     |
| (b) Crepe Suzette        | (ii) Podium            |
| (c) Irish Coffee         | (iii) Table Plan       |
| (d) Scullery             | (iv) Rum               |
| (e) Master of Ceremonies | (v) Stage              |
| (f) Banana Flambé        | (vi) Pot Wash          |
| (g) Pipe and drape       | (vii) Toast Master     |
| (h) Cigar and cigarettes | (viii) Divider/barrier |
| (i) Herring Bone         | (ix) Whisky            |
| (j) Risers               | (x) Liqueur Trolley    |

(10x1=10)

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SUBJECT CODE: BHM312

EXAM DATE: 14.11.2017

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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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)

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SUBJECT CODE: BHM312

EXAM DATE: 14.11.2017

- 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)

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