

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2011 & Onward) (Sem.-2)

FOOD & BEVERAGE SERVICE - II

Subject Code : BSHM-202

Paper ID : [C1109]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION TO CANDIDATES :

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- 1. SECTION-A is COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
 - 2. SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
 - 3. SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write briefly :
- a) Silver Service
 - b) MAP
 - c) Sparkling wine
 - d) Valet Service
 - e) Gueridon service
 - f) Name Three International Outlets of Coffee Shop
 - g) Table d'hôte
 - h) Cyclical menus
 - i) Oolong Tea
 - j) Supper

SECTION-B

- 2) Explain the Different types of MENUS.
- 3) What do you mean by catering management?
- 4) Explain in your own words about the various types of restaurants.
- 5) Explain in your own words about the BUFFET SERVICE, ROOM SERVICE.
- 6) Explain the standard drink recipe.

SECTION-C

- 7) Differentiate a la carte menu with table d'hôte menu.
- 8) What are the various styles of service? Discuss the salient differences among them.
- 9) Describe the methods to maintain records of F&B service department.

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SECTION-A

1. Write briefly :
 - a) KOT
 - b) Entremets'
 - c) Lounge service
 - d) Cover
 - e) Brunch
 - f) Table d hote
 - g) Hors-d'oeuvre
 - h) Gueridon Service
 - i) Voucher
 - j) A la carte

SECTION-B

2. Explain Silver Service.
3. Differentiate between A la carte and Table d hôte.
4. What is Coffee? List three methods of brewing Coffee.
5. Write a short note on Mis-en scene.
6. What is Cigar? Classify cigar on the basis of Size.

SECTION-C

7. Explain various factors to be considered while planning a menu.
8. Classify non-alcoholic beverages. List five brand names of each.
9. Explain the courses of a French classical menu in sequence along with one dish with accompaniment from each course.

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- ### SECTION-A

1. Write briefly :

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SECTION-B

2. Explain objective of Menu planning.
3. Explain the manufacturing process of Tea.
4. Make a comparison between silver service and preplated service.
5. Name five soft cheese with its country.
6. Explain processing of tobacco leaf.

SECTION-C

7. Write English breakfast menu and draw its layout.
8. Write eleven courses of French classical menu with example.
9. What factors will you consider while storing and lighting a Cigar?

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SECTION-A

1. Write briefly :
 - a) What is Sorbet?
 - b) What is silver service?
 - c) Draw the diagram of a B.O.T. → < B.O.T >
 - d) What is C.T.C.?
 - e) What are the various types of coffee?
 - f) What is Mineral Water?
 - g) How will you store Cigarettes?
 - h) How will you serve Cheese?
 - i) What is Mise-en-place?
 - j) Define Table De Hote menu.

SECTION-B

2. What are the objectives of menu planning?
3. Explain Mise-en-scene in details.
4. Explain various types of Room Service.
5. Explain the processing for cigars.
6. Write a short note on cash handling equipments.

SECTION-C

7. Enlist all the courses of French Classical Menu in both English and French and discuss any one in details.
8. Classify non-alcoholic beverages with a neat chart and explain each one briefly with example.
9. Discuss Table Cheese in details.

SECTION C

7. Discuss the origin of menu. Enlist and explain the different types of menu used by Catering Establishments.
8. List the different types of Breakfast. Explain American Breakfast with suggested menu.
9. Draw the format of following:
 - a) KOT
 - b) Bill