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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:

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks
- 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

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

SECTION-C

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

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SECTION-A

Write briefly: 1.

- a) KOT
- b) Entremets'
- c) Lounge service
- d) Cover
- e) Brunch
- Table d hote
- g) Hors-d'oeuvre
- h) Gueridon Service
- Voucher
- j) A la carte

Explain Silver Service.

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- Diffèrentiate between A la carte and Table d hote.
- What is Coffee? List three methods of brewing Coffee.
- Write a short note on Mis-en scene.
- What is Cigar? Classify cigar on the basis of Size.

SECTION-C

- Explain various factors to be considered while planning a menu.
- Classify non-alcoholic beverages. List five brand names of each.

Explain the courses of a French classical menu in sequence along with one dish with accompaniment from each course.

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Total No. of Questions

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SECTION-A

Write briefly: 1.

- 1. What do you understand by Mise-en-scene?
- 2. Define Tobacco.
- 3. Under which category of non-alcoholic beverage cold coffee does fall?
- 4. Define menu.
- 5. What is Cheese?
- 6. Write two brand names of tonic water.
- 7. What is French for chilled melon and smoked salmon?
- What is the service temperature of coffee?
- 9. What is Cafeteria Service?
- 10. Name two different types of KOT.

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- 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?

B.Sc.(HMCT) (2011 & Onward) (Sem.-2) FOOD & BEVERAGE SERVICE - II Subject Code : BSHM-292 Paper ID : [C1109]

Time : 3 Hrs.

Max. Marks : 50

- INSTRUCTION TO CANDIDATES : SECTION-A Is COMPULSORY consisting of TEN questions carrying TWO marks
 - SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
 - SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Write briefly:

- a) What is Sorbet?
- b) What is silver service?
- c) Draw the diagram of a B.O.T. \rightarrow < 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?
- What is Mise-en-place?
- j) Define Table De Hote menu.

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

SECTION-C

- 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.

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INSTRUCTIONS TO CANDIDATES:

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

- Explain the following terms: 1) 1.
 - Menu a)
 - Supper b)
 - Voucher c)
 - Cafeteria service d)
 - Mis-en-place
 - Give the French Equivalent of II)
 - Grape fruit a)
 - Roast Chicken. b)
 - Egg c)
 - Cheese d)
 - Appetizer e)

SECTION B

- Differentiate between Mis-en-place and Mis-en-scene. 2.
- Explain Pre-Plated Service. 3.
- Classify Tea. How Tea is stored? 4.
- Explain different meals of day in brief. 5.
- Write a short note on Production of Cheese. 6.

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SECTION C

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