



Name :

Roll No. :

Invigilator's Signature :

CS/BHM(OLD)/SEM-1/HM-104/2009-10

2009

FOOD & BEVERAGE SERVICE

Time Allotted : 3 Hours

Full Marks : 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

GROUP – A

(Objective Type Questions)

1. Fill in the blanks : 10 × 1 = 10
- i) is a small Italian Sausage.
 - ii) Anges au cheval is a item.
 - iii) Cantaloupe is a type of
 - iv) French term for carver is
 - v) is the French term for headwater.
 - vi) Capacity of a highball glass is floz.
 - vii) is the term for a thick cloth pinned on the table.
 - viii) Parfail glass is used for icecream.
 - ix) Side board is known as waiter.
 - x) Slimmed glasses are known as



GROUP – B

(Short Answer Type Questions)

Write short notes on any *three* of the following. $3 \times 5 = 15$

2. What is menu ? Distinguish between A la carte and Table d'hote menu.
3. What are the different methods of cleaning silver ? Describe any one of them in brief.
4. Write the duties and responsibility of a *F & B* manager.
5. Describe the job responsibility of kitchen stewarding.
6. Name and draw any five glasses, also give their capacity and uses.

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

7. Give an account of different types of *F* and *B* outlets.
8. Enumerate the attributes of a water.
9. Explain the following *F* and *B* positions in brief :
 - a) Maitre d'holet
 - b) Chef de Rang
 - c) Sommelier.
10. Write short notes on
 - a) Still room
 - b) Dispense bar.
11. Explain the courses of menu.