



Name :

Roll No. :

Invigilator's Signature :

CS/BHMCT (N)/SEM-2/HM-201/2010

2010

FOOD PRODUCTION-II

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. Answer the following questions : 10 × 1 = 10
- a) What is café simple ?
 - b) Beverages are served from the hand side of guest.
 - c) What is cappuccino ?
 - d) Give examples of nourishing non-alcoholic beverage.
 - e) What is en-suit K.O.T. ?
 - f) What is Caviar ?
 - g) Give two examples of thin soup.

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- h) Give one example each for cheese savory & meat savory.
- i) Define two advantages of having good control system.
- j) What is Brunch ?

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

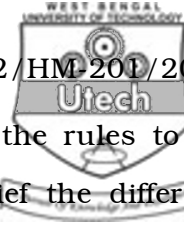
- 2. What is continental breakfast ? Write cover of continental breakfast.
- 3. What are the reasons responsible for losses in F & B service department ?
- 4. Define American Breakfast.
- 5. Briefly define Hi-Tea & Supper.
- 6. If you are told to lay out an English breakfast cover, what are the cutlery & crockery you have to lay on table ?
- 7. Give examples of Five Classical appetizers.

GROUP – C

(Long Answer Type Questions)

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

- 8. What are the different types of K.O.T. & billing method used in different F & B outlets. Explain in detail.
- 9. What are the points to be considered while planning a menu ? What is carte-du-jour ? How you will develop a menu card ?



10. Classify non-alcoholic beverages. What are the rules to be followed while making tea ? Explain in brief the different types of tea.
11. What are the rules to be followed while making coffee in bulk ? Describe different coffee making methods. Name five syrups & state their uses.
12. List the courses of French Classical Menu with at least two examples of dishes for each course.
13. Make a five course French Classical Menu. Write the accompaniments of the following food items :
 - i) Roast Lamb
 - ii) Roast Beef
 - iii) Oyster
 - iv) Roast Turkey
 - v) Tomato Soup
 - vi) Vanilla Ice Cream
 - vii) Tomato Juice
 - viii) Asparagus Hot
 - ix) Mutton Curry.

