





ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009

FOOD & BEVERAGE SERVICE-II

SEMESTER - 2



Time : 3 Hours]

[Full Marks : 70

GROUP - A

(Objective Type Questions)

1. Fill in the blanks : (Answer any *ten*) 10 × 1 = 10
- a) Lapsang is a Chinese tea.
 - b) Tisanes do not contain which is stimulant.
 - c) Brunch is a
 - d) Caviar is an example of
 - e) Farinaceous course includes & dishes.
 - f) 'Plate de jour' means
 - g) KOT stands for
 - h) BOT stands for
 - i) Coffee contains which is a stimulant.
 - j) Cappuccino is a type of



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- k) Grenadine is a (Crush/Squash/Syrup)
- l) Tonic water is flavoured with
- m) The two species of coffee tree are & which provide 95% of coffee produce worldwide.
- n) Potage means
- o) The accompaniment of Roast Pork is
- p) Accompaniment for Chicken Tikka is
- q) Castor sugar is an accompaniment for



GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following.

3 × 5 = 15

2. Define continental breakfast and table d'hote menu.
3. Explain the service procedure for Tea & Coffee.
4. Write the classification of non-alcoholic beverages.
5. Write short notes on the different types of coffee.
6. What is the importance of KOT in a Restaurant ?
7. Briefly explain menu designing.



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GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following.



3 × 15 = 45

8. What is the consideration that a menu planner should consider before planning a good menu ?
9. Write the courses of French classical menu with at least two examples and cover requirements.
10. Define Coffee. How is coffee being processed ?
11. Give the reason why bad coffee is made & describe different coffee making methods.
12. Write on the objectives of menu planning.
13. Define meals. Write on different types of meals.
14. Describe different types of billing methods & payment modes.

END