Name :	
Roll No. :	Andrew (Vernetige Int Exclant
Invigilator's Signature :	

## CS/BHMCT (N)/SEM-2/HM-202/2010 2010

## **FOOD & BEVERAGE SERVICE-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 )

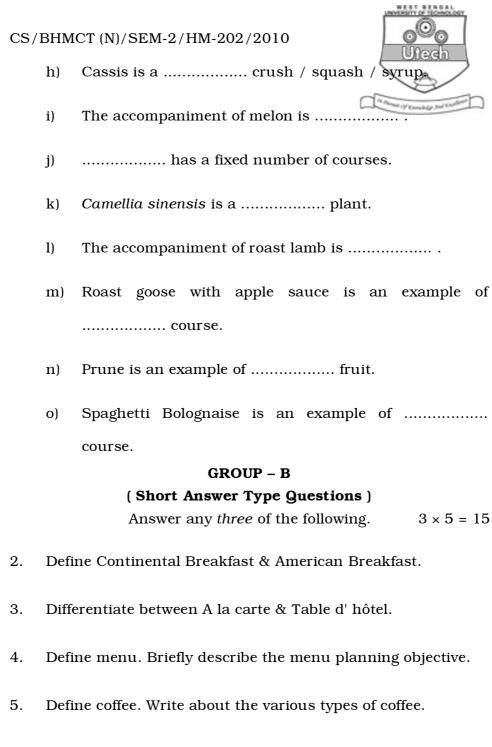
1. Answer any *ten* of the following questions :  $10 \times 1 = 10$ 

Fill in the blanks :

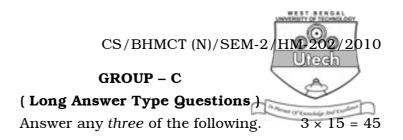
- a) Potage means ......
- b) Brunch is a type of .....
- c) The art of using letters so that they are pleasing to the eye and informative to the reader in menu designing is called ......
- d) Beluga is a type of .....
- e) KOT stands for .....
- f) Coffee contains ..... which is a stimulant.
- g) Espresso is a type of .....

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6. Write the importance of KOT in Restaurants.



- 7. What are the menu planning considerations a menu planner should consider before planning a good menu.
- 8. Write the 12 courses of French classical menu with at least two examples each and cover.
- 9. Classify Non-Alcoholic beverages and describe in brief.
- 10. Give the reason why bad coffee is made and describe different coffee making methods.
- 11. Write on the factors which are to be considered for a Restaurant menu design.

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