



Name :

Roll No. :

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 × 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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- h) Cassis is a crush / squash / syrup.
- i) The accompaniment of melon is
- j) has a fixed number of courses.
- k) *Camellia sinensis* is a plant.
- l) The accompaniment of roast lamb is
- m) Roast goose with apple sauce is an example of course.
- n) Prune is an example of fruit.
- o) Spaghetti Bolognese is an example of course.

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. 3 × 5 = 15

- 2. Define Continental Breakfast & American Breakfast.
- 3. Differentiate between A la carte & Table d' hôtel.
- 4. Define menu. Briefly describe the menu planning objective.
- 5. Define coffee. Write about the various types of coffee.
- 6. Write the importance of KOT in Restaurants.

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GROUP – C

(Long Answer Type Questions)

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

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.

