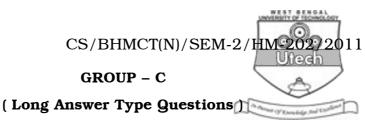
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Invi	gilato	or's Signature :	
		CS/BHMCT(N)/SEM-2/HM-202/203	11
		2011	
		FOOD & BEVERAGE SERVICE – II	
Time	e Allo	otted: 3 Hours Full Marks:	70
		The figures in the margin indicate full marks.	
Can	didat	tes are required to give their answers in their own words far as practicable.	as
		GROUP – A	
1.	Fill	in the blanks for any ten of the followings: $10 \times 1 =$	10
	i)	Café is continental breakfast with coas beverage.	ffee
	ii)	The main control method used in cater establishments is	ing
	iii)	Parmesan is from	
	iv)	Cock–a–leekie is from	
	v)	Accompaniments of roast lamb is	
	vi)	Legumes course will come after course	•
	vii)	English Breakfast consists of course.	to

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	viii)	Gajar ka halwa comes under cuisine.			
	ix)	Two types of stuffed pastas are and			
	x)	Orgeat is a syrup made from			
	xi)	The flavour used in tonic water is			
	xii)	In situ is also known as			
	xiii)	Spa is from			
	GROUP – B				
(Short Answer Type Questions)					
Write short notes on any three from the following.					
		$3 \times 5 = 15$			
2.	Sup	per			
3.	Hi tea				
4.	A la carte				
5.	кот	KOT & BOT			
6.	Men	u			
7.	Cavi	iar.			



Answer any three of the following.

 $3 \times 15 = 45$

- 8. What are the functions of revenue control system? Give the flow chart of checkings food & beverages.
- 9. What are the points to be considered while compiling a menu? Give a five course menu with examples.
- 10. Give the names of French classical menu & explain any five.
- Give a specimen of full English Breakfast menu. Draw a full
 English breakfast cover and name the equipments.
- 12. Classify Non-alcoholic Beverages. Name 10 still/sparkling water with the country of origin. Classify different types of tea.
- 13. What are the different types of meal? Explain in detail about afternoon tea service.

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