



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHMCT(N)/SEM-2/HM-202/2011**

**2011**

**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**

1. Fill in the blanks for any *ten* of the followings : 10 × 1 = 10
  - i) Café ..... is continental breakfast with coffee as beverage.
  - ii) The main control method used in catering establishments is .....
  - 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 ..... to ..... course.

CS/BHMCT(N)/SEM-2/HM-202/2011



- 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 × 5 = 15

- 2. Supper
- 3. Hi tea
- 4. A la carte
- 5. KOT & BOT
- 6. Menu
- 7. Caviar.

CS/BHMCT(N)/SEM-2/HMC-202/2011



**GROUP – C**

**( Long Answer Type Questions )**

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.
11. 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.

=====