	Utech
Name:	
Roll No.:	An Annual (V Standarder 2 and Experience)
Inviailator's Sianature :	

CS/BHMCT(NEW)/SEM-2/HM-202/2012

2012

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

(Object Type Questions)

- 1. Answer the following questions:
- $10 \times 1 = 10$

- a) What is a café simple?
- b) Beverages are served from the hand side of guest.
- c) What is cappuccino?
- d) Give examples of nourishing non-alcoholic beverage.
- e) What is en-suit K.O.T.?
- f) What is Caviar?
- g) Give two examples of thin soup.
- h) Give one example each of cheese savory & meat savory.
- i) Define two advantages of having good control system.
- j) What is Brunch?

2062 Turn over

CS/BHMCT(NEW)/SEM-2/HM-202/2012

GROUP - B

(Short Answer Type Questions)

Answer any three of the following.

 $3 \times 5 = 15$

- 2. What is continental breakfast? Write cover of continental breakfast.
- 3. Define American Breakfast.
- 4. Briefly define Hi-Tea & Supper.
- 5. If you are told to lay out an English breakfast cover, what are the cutlery & crockery you have to lay on table?
- 6. Give examples of Five Classical appetizers.

GROUP - C

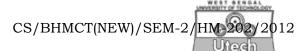
(Long Answer Type Questions)

Answer any three of the following.

 $3 \times 15 = 45$

- 7. What are the different types of K.O.T. & billing method used in different F&B outlets, explain in details.
- 8. What are the points to be considered while planning a menu? What is carte-du-jour? How you will develop a menu card.
- 9. Classify non-alcoholic beverages. What are the rules to be followed while making Tea ? Explain in brief the different types of tea. Name five varieties of mineral water with respective types of country of origin.
- 10. What are the rules to be followed while making coffee in bulk, describe different coffee making methods. Name five syrups & state their characteristics flavour.

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- 11. List the courses of French Classical Menu with at least two examples of dishes for each course.
- 12. Make a five course French Classical Menu. Write the accompaniments of the following food items:
 - a) Roast Lamb
 - b) Roast Beef
 - c) Oyster
 - d) Roast Turkey.

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