



Name :
Roll No. :
Invigilator's Signature :

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 × 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 ?



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.



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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