



Name :

Roll No. :

Invigilator's Signature :

CS / BHMCT / SEM-2 / HM-202 / 2013

2013

FOOD AND 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

(Multiple Choice Type Questions)

1. Choose the correct answers for the following : $10 \times 1 = 10$
- i) The serving temperature of Coffee is
 - a) 64°C
 - b) 74°C
 - c) 84°C
 - d) 94°C.
 - ii) Danish Pastry is a type of
 - a) afternoon tea cake
 - b) breakfast roll
 - c) sweet dish
 - d) trifle cake.
 - iii) Last meal of the day or late night dimmer is known as
 - a) Brunch
 - b) Dinner
 - c) Supper
 - d) Elevens.
 - iv) The term 'Bill of Fare' is associated with
 - a) Restaurant check
 - b) Sales summary sheet
 - c) Restaurant menu
 - d) the KOT that goes to cashier for billing.



3. Enumerate the golden rules of tea making.
4. State the differences between Continental, English and American breakfast.
5. What are the different types of KOT used in an organization ?
6. Explain the following in brief :
 - a) Breakfast cruet
 - b) Breakfast rolls
 - c) Preserves
 - d) Triplicate check system
 - e) POS.

GROUP – C

(Long Answer Type Questions)

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

7. Write in detail, about the principles of Menu Planning and its objectives. Briefly define menu card.
8. List the courses of French classical menu with at least two examples of each course.
9. Draw the control cycle and define how the wastage can be minimized with proper control system.
10. What is Brunch ? State four dishes which can be served in Brunch. State ten advantages of serving Brunch.

CS/BHMCT/SEM-2/HM-202/2013



11. Define the accompaniments of following food items :

- a) Roast lamb
- b) Roast pork
- c) Tandoori chicken
- d) Tomato juice
- e) Asparagus Hot
- f) Mutton curry
- g) Cream of Mushroom soup
- h) Potage Mulligatawny
- i) Fish l'orly
- j) Cheese.

