Name :	
Roll No. :	A Draw (y Exercise red Exchant
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

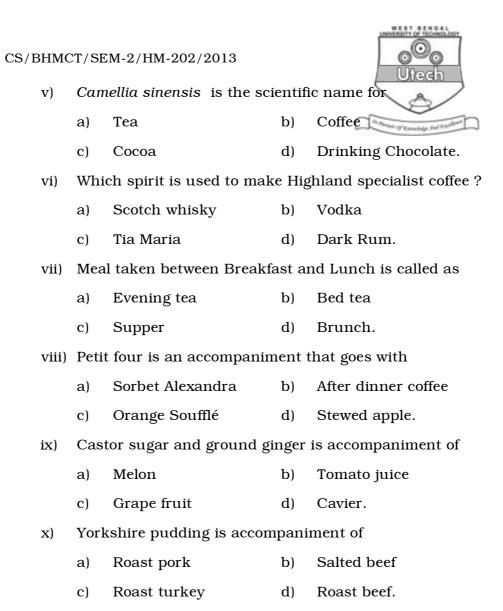
- a) afternoon tea cake b) breakfast roll
- c) sweet dish d) trifle cake.

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.

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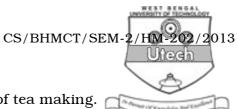
GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

2. Plan a menu for English breakfast. Draw a neat diagram of English breakfast cover with crockery, cutlery and glassware for one cover.

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- 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.
- What is Brunch ? State four dishes which can be served in Brunch. State ten advantages of serving Brunch.

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- 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.



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