### FOOD & BEVERAGE SERVICE (SEMESTER - 2)

# CS/BHM(O)/SEM-2/HM-204/09 1. Signature of Invigilator 2. Reg. No. Signature of the Officer-in-Charge Roll No. of the Candidate

CS/BHM(O)/SEM-2/HM-204/09 ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009 FOOD & BEVERAGE SERVICE ( SEMESTER - 2 )

Time: 3 Hours [Full Marks: 70

### **INSTRUCTIONS TO THE CANDIDATES:**

- 1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
- 2. a) In **Group A**, Questions are of Objective type. You have to write the answers in the space provided **marked 'Answer Sheet'**.
  - b) For **Groups B** & **C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group B** are Short answer type. Questions of **Group C** are Long answer type. Write on both sides of the paper.
- 3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
- 4. Read the instructions given inside carefully before answering.
- 5. You should not forget to write the corresponding question numbers while answering.
- 6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
- 7. Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.
- 8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
- 9. Rough work, if necessary is to be done in this booklet only and cross it through.

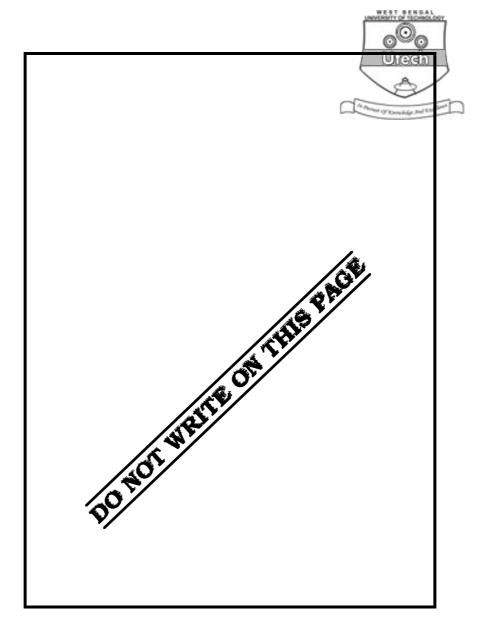
### No additional sheets are to be used and no loose paper will be provided

## FOR OFFICE USE / EVALUATION ONLY Marks Obtained Group - A Group - B Group - C Question Number Marks Obtained Marks Obtained

Head-Examiner/Co-Ordinator/Scrutineer

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3



### FOOD & BEVERAGE SERVICE SEMESTER - 2

Time: 3 Hours ] [Full Marks: 70

### GROUP - A

### (Objective Type Questions)

1.	Match the following:				10 × 1 = 10
	a)	Tea	i)	Personalised Serivce	
	b)	Cigar ii)	Self	-help service	
	c)	Cigarette	iii)	Pears	
	d)	Coffee	iv)	Apple	
	e)	Tonic	v)	Bottom fermentation	
	f)	Lagervi)	Qui	nine	
	g)	Cider vii)	Exp	presso	
	h)	Perry viii)	Virg	ținia	
	i)	Buffet	ix)	Havana	
	j)	French Service	x)	China Oolong.	

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### (Short Answer Questions)

Write short notes on any three of the following

 $3 \times 5 = 15$ 

- 2. Cider.
- 3. Alcoholic Fermentation.
- 4. Continental Breakfast.
- 5. Personalised Service.
- 6. Cost Control.
- 7. Aerated Water.
- 8. Service of cigar.

### **GROUP - C**

### (Long Answer Type Questions)

Answer any three questions.

 $3 \times 15 = 45$ 

- 9. Classify non-alcoholic beverages and describe in brief.
- 10. Give the step by step procedure of servicing in a room.
- 11. Describe comparatively the advantages and disadvantages of two basic systems of Room Service.
- 12. Explain stepwise the manufacturing process of beer.
- 13. Describe different coffee making methods with special reference to making coffee in bulk.
- 14. Draw the diagram of full English breakfast cover and label it.
- 15. Define with diagram KOT. Explain its use in F & B control.

**END** 

2341 (O) (11/06)