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	<u>Utech</u>
Name :	
Roll No.:	An Annual Victorial of the Experience
Invigilator's Signature	<i>:</i>
	CS/BHMCT/SEM-5A/HM-502/2012

2012

ADVANCED FOOD & BEVERAGE SERVICE - I

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 alternatives for any *ten* of the following :

 $10 \times 1 = 10$

i)	Rennet is a type of					
	a)	bacteria	b)	curdling agent		
	c)	yeast	d)	cheese.		
ii)	An e	xample of cheese made	from	goat's milk is		
	a)	stilton	b)	wensleydale		
	c)	feta	d)	roquefort.		
iii)) Scone is a type of					
	a)	cookie	b)	gateau		

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d)

bread.

c)

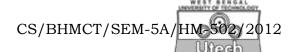
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- iv) Speed rail is
 - a) banquet partition
 - b) elevator
 - c) an underbar attachment for call brands
 - d) food lift.
- v) A buffet set-up with dinner plates on two sides and common food items at centre is termed as
 - a) semi-circular set-up
 - b) central set-up
 - c) converging set-up
- d) mid-point set up.
- vi) A food service equipment having tiers one on top of another in circular fashion is called
 - a) charlie

- b) lazy susan
- c) echelon
- d) chafing dish.
- vii) The standard size of a cover of the bar is
 - a) 22" 24"
- b) 10" 12"
- c) 18" 20"
- d) 6" 8".
- viii) The usual area allowance per person in a fine dining restaurant is
 - a) 12 sq.ft.
- b) 15 sq.ft.
- c) 18 sq.ft.
- d) 20 sq.ft.



- ix) Crumpet is a type of
 - a) bread

b) cheese

c) biscuit

- d) cake.
- x) The portioning of cheese per plate is
 - a) 40 gm

b) 80 gm

c) 60 gm

- d) 120 gm.
- xi) The method of cooking adopted at base kitchens in Airlines is
 - a) cook-freeze
- b) cook-store
- c) cook-chill
- d) cook-tray assemble.

GROUP - B

(Short Answer Type Questions)

Answer any *three* of the following.

 $3 \times 5 = 15$

- 2. With a neat labelled diagram explain the various parts of a chafing dish.
- 3. Mention five attributes each under attitudinal and body language representations required for a food service personnel while resolving a guest complain.
- 4. What are the various types of buffet? Explain each of them in brief.
- 5. Mention any five advantages of ODC.

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(Long Answer Type Questions)

Answer any *three* of the following.

 $3 \times 15 = 45$

- 6. List and explain various considerations required while planning a food service outlet.
- 7. With neat diagrams for each explain the following stating when and where applicable : 3×5
 - a) Five buffet set-ups
 - b) Any five conference set-ups
 - c) Any five table modifications used in banquets.
- 8. Plan a continental afternoon tea menu as it should be served in a star category pastry shop restaurant with 150 covers, listing the various service equipment required with their quantities.
- 9. Write short notes on any *three* of the following: 3×5
 - a) Food delivery operation carried out by Dabbawalas in Mumbai
 - b) Food preparation method adopted by airline catering
 - c) Points to be considered while pairing food with wines
 - d) The effect of dècor of the bar on its targeted clientele.

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