



Name :

Roll No. :

Invigilator's Signature :

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 × 1 = 10

i) Rennet is a type of

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|-------------|-------------------|
| a) bacteria | b) curdling agent |
| c) yeast | d) cheese. |

ii) An example of cheese made from goat's milk is

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|------------|----------------|
| a) stilton | b) wensleydale |
| c) feta | d) roquefort. |

iii) Scone is a type of

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|-----------|-----------|
| a) cookie | b) gateau |
| c) muffin | d) bread. |

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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.



GROUP – C

(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 décor of the bar on its targeted clientele.

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