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Invigilator's Signature :	•••••

# CS/BHMCT/SEM-5A/HM-502/2010 2010

## ADVANCED FOOD & BEVERAGE SERVICE

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 the following:  $10 \times 1 = 10$ 
  - i) The example of a blue vein cheese is
    - a) Gouda

- b) Camembert
- c) Parmesan
- d) None of these.
- ii) The classical French menu consists of
  - a) ten courses
- b) twelve courses
- c) fourteen courses
- d) none of these.
- iii) The accompaniment of roast beef is
  - a) Yorkshire pudding
  - b) Caramel custard
  - c) Yellow rice
  - d) none of these.

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iv)	Cheese is used freely in the preparation of							
	a)	paratha	b)	roti	As Photography (5° Knowledge Stad Excellent)			
	c)	pizza	d)	soup	os.			
v)	A 'co	'cover' means the size of table						
	a)	space to be used for service						
	b)	size of the restaurant						
	c)	height of the side board						
	d)	none of these.						
vi)	The	The other name of side board is						
	a)	dummy waiter	b)	serv	ice station			
	c)	hanging table	d)	none	e of these.			
vii)	A gu	A gueridon service is done with the help of						
	a)	trolley	b)	bask	cet			
	c)	salver	d)	none	e of these.			
viii)	A fla	flambe dish is usually cooked with the use of						
	a)	brandy	b)	hone	ey			
	c)	coal	d)	none	e of these.			
ix)	Che	thef de Rang is a personnel from the						
	a)	F & B Dept.						
	b)	F & B Production Dept.						
	c)	Housekeeping						
	d)	none of these.						
x)	Con	sommé is a soup from						
	a)	India	b)	Holla	and			
	c)	Siberia	d)	Fran	ice.			



(Short Answer Type Questions) Answer any three of the following.

- 2. What are the various steps involved in the making of cheese? Name three countries which produces the best cheese, along with the names of the cheese.
- What do you understand by 'silver service' ? How is it 3. different from ordinary service?
- 4. What are the important factors that are to be borne in mind before preparing a menu?
- 5. Explain the steps involved in handling a guest problem in a restaurant.
- 6. What should be the staff strength for a Bar situated in a Five Star hotel having 60 covers? Name five most important Bar equipment.

#### GROUP - C

## (Long Answer Type Questions)

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

7. Give a layout of a kitchen catering to 100 rooms on a 60% average occupancy and having a 120 cover restaurant and 60 cover Bar. Give reasons for your answer.

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- 8. What are Banquet objectives and Banquet synopsis? Write a twelve-course Indian Buffet spread for a marriage dinner.
- 9. What do you understand by Gueridon service? What is so special about this service? Give three examples of dishes that can be prepared in the Gueridon Trolley.
- 10. What do you understand by a fine dining restaurant? How is it different from the ordinary restaurant?
- 11. List the equipment that are used for Gueridon service and explain in detail the utility of each equipment.

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