



Name :

Roll No. :

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.



GROUP – B

(Short Answer Type Questions)

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

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.
3. What do you understand by 'silver service' ? How is it 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.
