



Name :

Roll No. :

Invigilator's Signature :

CS/BHMCT/SEM-5A/HM-502/2011

2011

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 × 1 = 10

i) Roquefort is an example of

- a) Hard cheese
- b) Blue vein cheese
- c) Cream cheese
- d) Soft cheese.

ii) The service of buffet had developed from the concept of

- a) Counter service
- b) Banquet service
- c) Russian service
- d) None of these.

iii) In-room dining is synonymous to

- a) Home delivery
- b) Take-away
- c) Sit-down buffet
- d) Room service.



- iv) Polyvit Plate is the equipment used to clean
- a) EPNS cutlery
 - b) SS cutlery
 - c) Small earthenware equipment
 - d) Bone china plates.
- v) A 'Vegan Meal' means
- a) meal devoid of food items of animals & animal origin
 - b) a simple vegetarian meal
 - c) a meal in which vegetarian dishes are being prioritized
 - d) meal comprising fresh fruits & nuts.
- vi) Radishes on season and celery sticks is served with
- a) Roast duck
 - b) Asparagus cold
 - c) Cream soups
 - d) Cheddar.
- vii) Fruit basket is made available from
- a) Larder
 - b) Pantry
 - c) Pastry section
 - d) Continental kitchen.
- viii) While listening to a guest's grievance, one should be
- a) Argumentative
 - b) Disinterested
 - c) Expressionless & blank
 - d) Patient.



- ix) Cobra gun is a
- a) measuring equipment
 - b) beverage dispenser
 - c) cleaning equipment
 - d) beverage controlling equipment.
- x) In a take-away operation the operator must prioritize on
- a) methods of preparation
 - b) purchasing specifications
 - c) packaging
 - d) menu design.

GROUP – B

(Short Answer Type Questions)

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

2. With neat diagram explain the various forms of buffet layout.
3. State how the ambiance of 'cocktail bar' & 'dispense bar' should differ.
4. Write a short note on industrial catering.
5. What are the various points a restaurant operator should bear in mind while planning a themed outlet ? Explain each of them in brief.
6. As an operator of an 'off-premises' catering list points that you would borne in mind before carrying out an outdoor catering operation.



GROUP – C

(Long Answer Type Questions)

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

7. What are the points to be considered while operating School Meal Service in welfare catering ? Discuss the criteria for selecting menus in this case.
8. Classify cheese. Give one example of each along with its country of origin.
9. What are the considerations one should take into account while planning an outlet ?
10. While conducting a buffet, from its planning to winding up, list the points that one should take into account to make the event successful.
11. Write short notes on any *three* of the following : 3×5
 - a) Role of IRCTC in Railway Catering
 - b) Low Tea & High Tea – its composition & service
 - c) Use of 'Table Modifications' in various 'Table Layouts' in a banquet. Explain with diagrams.
 - d) Buffet equipment
 - e) Menu consideration in industrial catering
 - f) Service of cheese.

