	Utech
Name:	
Roll No.:	A dynamic (y Executings 2nd Explaint)
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)

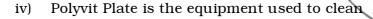
1. Choose the correct alternatives for the following:

 $10 \times 1 = 10$

- 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.

5A-145 [Turn over

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



- 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.



(Long Answer Type Questions)

Answer any three of the following.



- 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.

4

- d) Buffet equipment
- e) Menu consideration in industrial catering
- f) Service of cheese.

5A-145