FOOD & BEVERAGE SERVICE (SEMESTER - 6)

CS/BHM/SEM-6/HM-604/09

1. ....
   Signature of Invigilator

2. ....   ***Reg. No.***
   Signature of the Officer-in-Charge

   Roll No. of the Candidate

CS/BHM/SEM-6/HM-604/09
ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009
FOOD & BEVERAGE SERVICE (SEMESTER - 6)

Time : 3 Hours]   [Full Marks : 70

INSTRUCTIONS TO THE CANDIDATES :

1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.

2. a) In **Group – A**, Questions are of Objective type. You have to answer the questions in the space provided **marked 'Answer Sheet'**.

   b) For **Groups – B** & **C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group – B** are Short answer type. Questions of **Group – C** are Long answer type. Write on both sides of the paper.

3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.

4. Read the instructions given inside carefully before answering.

5. You should not forget to write the corresponding question numbers while answering.

6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.

7. **Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.**

8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.

9. Rough work, if necessary is to be done in this booklet only and cross it through.

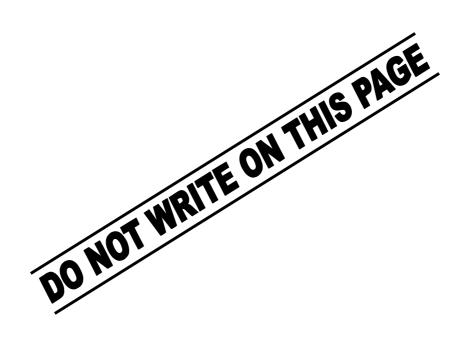**No additional sheets are to be used and no loose paper will be provided**

FOR OFFICE USE / EVALUATION ONLY
Marks Obtained

				Group – A						Group – B	Group – C			Total Marks	Examiner's Signature
Question Number															
Marks Obtained															

....
Head-Examiner/Co-Ordinator/Scrutineer

6805 (11/06)

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ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009
FOOD & BEVERAGE SERVICE
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GROUP – A

(Objective Type Questions)

1.   Fill in the blanks :   10 × 1 = 10

   i)   Peg measurer is also known as ....

   ii)   The other name for Lounge Bar is ....

   iii) L-3 is a licence used for serving liquor in ....

   iv)   The bar located at the back area of a coffee shop is called ....

   v)   Moselle glass is also known as ....

   vi)   EOQ is also known as ....

   vii) The serving temperature of Fortified wine is ....

   viii) Cigars are stored in ....

   ix)   Herbal and fruit tea are called ....

   x)   The glass used for serving frozen and chilled cocktails is ....

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following questions.   3 × 5 = 15

2.   How does kitchen stewarding department help a lot in reducing food cost ?

3.   Draw the hierarchy chart of kitchen stewarding department & write *three* important duties & responsibilities of executive kitchen steward.

4. What are the advantages & disadvantages of buffet service ?

5. What are the duties & responsibilities of Sommeliers ?

6. What are the advantages of using bin card ?

7. Briefly describe en-place K.O.T. & extra-chargeable K.O.T.

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following questions. 3 × 15 = 45

8. Classify types of bar. What are the different parts of a bar ? Enlist the equipment and supplies in a bar. 5 + 4 + 6

9. Define Gueridon service. Write the advantages and disadvantages of Gueridon service. 5 + 10

10. What are the types of Buffet ? Plan a menu for a full or sit down Indian buffet. Enlist the equipment required for the set-up of such buffet. 5 + 5 + 5

11. Enlist the duties and responsibilities of kitchen stewarding department. In a flow-chart draw the hierarchy of stewarding department. 10 + 5

12. Write down the recipe of Rum Omelette, Crepe Suzette and Steak Diane. 5 + 5 + 5

13. Mention the points for upkeep and maintenance of Gueridon Trolley. Mention the equipment for Gueridon Trolley. 10 + 5

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END