



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHM/SEM-6/HM-604/2010**

**2010**

**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**

**( Objective Type Questions )**

1. Match the following :

10 × 1 = 10

- |                  |                             |
|------------------|-----------------------------|
| i) Tisanes       | a) Consomme                 |
| ii) Oloraso      | b) Gueridon                 |
| iii) Optique     | c) Liqueurs                 |
| iv) Calvados     | d) Aroma of a whiskey blend |
| v) Mirabelle     | e) Tea                      |
| vi) Tartare      | f) Yellow plum              |
| vii) Dubarry     | g) Mayannaise               |
| viii) Nose       | h) Sherry                   |
| ix) Creap Suzzet | i) Brandy                   |
| x) Dom           | j) Bar measure.             |

CS/BHM/SEM-6/HM-604/2010



**GROUP – B**  
**( Short Answer Type Questions )**

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

2. Write a note on various types of chemical used in dish washing machine and their use.
3. What are the advantage and disadvantage of gueridon service ?
4. Write the equipment and checklist for a 100 pax conference set up.
5. Explain two recipes for making gueridon items.

**GROUP – C**  
**( Long Answer Type Questions )**

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

6. What is the hierarchy of a kitchen stewarding department ?  
  
What are the job responsibilities of this department ?  $5 + 10$



7. What do you mean by strategic forecasting and how does it differ from operational forecast ? What are the major task consist of strategic planning when it is applied for a hotel ?

5 + 10

8. What are the different types of bar ? Layout a plan for a bar with its various parts and the equipment required for the set up.

5 + 10

9. Explain the various points to be considered while opening a new restaurant.

