



Name :

Roll No. :

Invigilator's Signature :

CS/BHM(OLD)/SEM-6/HM-604/2012

2012

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. State whether the following statements are True or False and attempt any *ten* from the following : 10 × 1 = 10
 - i) Cappuccino is equal quantity of Coffee and milk mixed together topped with froth.
 - ii) If we multiply APC with MTD we get Total Sale.
 - iii) Accompaniment of “Cerises Jubilees” is Demerara Sugar.
 - iv) The Cellar is the focal point for the storage of alcoholic and non-alcoholic liquor in an establishment.
 - v) Sirloin of Beef on the bone is comprised of two parts “the undercut” and “the uppercut”.
 - vi) Aperitifs can be served as Dessert wine.
 - vii) HACCP stands for hygiene analysis critical caring place.



- viii) Double Entrecote steak comes from the boned Sirloin with an accompaniment of Dijon Mustard.
- ix) Budgeting is a short-term planning but forecasting is a long-term planning.
- x) Sit-down Buffet requires more than usual number of waiters than standing Buffet.
- xi) Snifter is used to serve Cognac.
- xii) "Poussin" is a young duck 6 weeks old.
- xiii) "Japonaise" is a salad made of lettuce, bananas, apple, tomatoes all in dices, shelled walnuts, fresh cream separate.
- xiv) Accompaniment of "Monkey Gland Steak" is mustards-tossed salad.
- xv) Other name for the 'T' Boned Steak is Porterhouse Steak.

GROUP - B

(Short Answer Type Questions)

Write short notes on any *three* of the following. $3 \times 5 = 15$

- 2. Flambé
- 3. Role of a Barman
- 4. Buffet Setting
- 5. Stock turnover
- 6. High Tea



7. Steak Diane
8. Buffet Breakfast
9. master of Ceremony
10. Average Check.

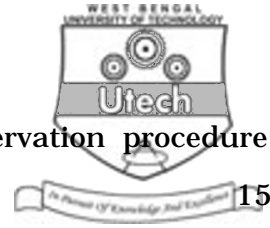
GROUP - C

(Long Answer Type Questions)

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

11. a) Describe in details the job responsibilities of Kitchen Stewarding department of a 5 star hotel.
b) Mention anyone method of polishing silver. $10 + 5$
12. a) Discuss in details the five bar equipments and their usages.
b) Name any ten glasses used in the bar. $10 + 5$
13. a) Give a brief account on different types of Bar.
b) What are the qualities of a good Bar Manager ? $9 + 6$
14. a) Describe different types of Buffet services.
b) Name any *five* cold Buffet dishes. $10 + 5$
15. Draw the buffet arrangement for the following (Attempt any *three*) : 3×5
 - a) Buffet for round table at a room corner.
 - b) Buffet for round table at the centre of the room.
 - c) Buffet for erectangular table against the wall.
 - d) Buffet for rectangular table at the centre of the room.

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16. Illustrate with example the banquet reservation procedure and tools used for booking parties. 15

17. a) State the history of Gueridon service in brief ?
- b) Describe the advantages and disadvantages of Gueridon service in a restaurant.
- c) State the correct method of serving a Gueridon dish.

3 × 5

18. a) What do you mean by Strategic forecasting ?
- b) Why Strategic forecasting play an important role in the context of Food and Beverage Service ?
- c) How Strategic forecasting done in Food and Beverage Service Department of a five star organization ? 3 × 5

19. a) Draw the organization chart of Kitchen Stewarding Department of a five star organization.
- b) What are the duties and responsibilities of Executive Kitchen Steward ?
- c) The liaison of Kitchen stewarding with Food & Beverage Service and Production Department. 3 × 5
