

B.H.M.C.T. Sem-II / B.Sc. (Hospitality & Hotel Administration)(CBCS

2016 Course Sem-II : SUMMER - 2019

SUBJECT : BASIC FOOD AND BEVERAGE SERVICE – II

Day : Wednesday

Time : 10.00 AM To 12.30 PM

Date : 10/04/2019

S-2019-2413

Max. Marks : 60

N. B. :

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answers to both the sections should be written in **SEPARATE** answer books.

SECTION – I

Q. 1 Explain **ANY SIX** of the following: **(06)**

- | | |
|-------------------------|--------------------|
| a) Single Point service | e) Waiter's Friend |
| b) Trancheur | f) Still Room |
| c) Tray Jack | g) Carte du Jour |
| d) Cover | h) Mis en Place |

Q. 2 Attempt **ANY THREE** of the following: **(12)**

- a) Explain the purpose of revenue control system in food and beverage service department.
- b) Explain the various factors to be considered while planning a menu.
- c) Plan a full Afternoon Tea menu with cover.
- d) Give sequence of 17 course French classical menu with its English equivalent.

Q. 3 Attempt **ANY THREE** of the following: **(12)**

- a) Explain various types of special food checks with illustrations.
- b) Explain the following types of meal service:
 - i) Brunch
 - ii) Supper
 - iii) Dinner
 - iv) Lunch
- c) Explain the following courses of French menu with 2 examples each:
 - i) Roti
 - ii) Entremets
 - iii) Entrée
 - iv) Oeuf
- d) Distinguish between A' la carte and Table d' hote menu.

SECTION – II

Q. 4 Explain **ANY SIX** of the following: **(06)**

- | | |
|------------------|----------------|
| a) Accompaniment | e) Dumb Waiter |
| b) EPOS | f) EPNS |
| c) Bus Boy | g) KOT |
| d) Hot plate | h) Sommelier |

Q. 5 Attempt **ANY THREE** of the following: **(12)**

- a) Name any 4 potage with their description and accompaniments.
- b) Plan an American breakfast menu with cover.
- c) Explain the objectives of food and beverage control.
- d) Give summary of order of service of breakfast (Table Service).

Q. 6 Attempt **ANY THREE** of the following: **(12)**

- a) Explain the various modes of payment of bills.
- b) Explain briefly the various types of breakfast.
- c) Explain advantages and disadvantages of Table d' hote and a' la carte menu.
- d) Explain the flowchart of food and beverage checking system.

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