

B.H.M.C.T. / B. Sc. (Hospitality & Hotel Administration) Sem-II
(CBCS-2018 Course) : SUMMER - 2019
SUBJECT : BASIC FOOD AND BEVERAGE SERVICE – II

Day : Wednesday
Date : 10/04/2019

S-2019-2403

Time : 10.00 AM To 12.30 PM
Max. Marks : 60

N. B. :

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

SECTION – I

- Q. 1** Attempt **ANY SIX** of the following: **(06)**
- | | |
|--------------------|------------------|
| i) Perrier | v) Mise en place |
| ii) Still room | vi) Coleslaw |
| iii) Tonic water | vii) Bisque |
| iv) Accompaniments | viii) Espresso |
- Q. 2** Attempt **ANY THREE** of the following: **(12)**
- a) Discuss any four different methods of taking food and beverage orders from the customers
 - b) Discuss the following types of Breakfast
 - i) Continental breakfast
 - ii) English breakfast
 - c) Define Cyclic menu. Give four advantages and four disadvantages of Cyclic menu
 - d) Classify and briefly discuss non-alcoholic cold beverages giving two examples each
- Q. 3** Attempt **ANY THREE** of the following: **(12)**
- a) Discuss any four types of special food checks with their format
 - b) Discuss the following courses of French classical menu with two examples each
 - i) Entrée
 - ii) Entrement
 - c) Discuss any four major objectives of food and beverage control
 - d) List out different types of tea and discuss them in detail

SECTION – II

- Q. 4** Attempt **ANY SIX** of the following: **(06)**
- | | |
|-----------------|-------------------|
| i) Evian | v) Compote |
| ii) Americano | vi) Café simple |
| iii) Debrasseur | vii) Plat du jour |
| iv) Cona coffee | viii) Crumb down |
- Q. 5** Attempt **ANY THREE** of the following: **(12)**
- a) Discuss the various modes of payment commonly accepted in the restaurant
 - b) Discuss the following types of meals
 - i) Breakfast
 - ii) High tea
 - iii) Afternoon tea
 - iv) Midnight snacks
 - c) Define ECR. List down the various uses and advantages of ECR in catering establishments
 - d) Discuss in detail any four methods of brewing coffee
- Q. 6** Attempt **ANY THREE** of the following: **(12)**
- a) Plan a full Afternoon tea menu with cover
 - b) Give the sequence of French classical menu with two examples of each course
 - c) Explain with examples the various ingredients used in the making of aerated beverages
 - d) Give at least four points of difference between duplicate and triplicate checking system

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