

**B.H.M.C.T. SEM-II (CBCS 2016 COURSE) / B.SC.
(HOSPITALITY & HOTEL ADMINISTRATION)(CBCS 2016
COURSE SEM-II : SUMMER - 2018**

SUBJECT : BASIC FOOD & BEVERAGE SERVICE – II

Day : **Thursday** Time : **10.00 AM To 12.30 PM**
Date : **12/04/2018** **S-2018-2118** 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 the **SEPARATE** answer books.

SECTION – I

Q.1 Explain **ANY SIX** of the following: [06]

- | | |
|-------------------------|-----------------|
| a) Single Point Service | e) Tray Jack |
| b) Mixologist | f) Dumb Waiter |
| c) Hot Plate | g) EPNS |
| d) Off Board | h) Plat du jour |

Q.2 Attempt **ANY THREE** of the following: [12]

- a) Give complete sequences of 17 course French classical menu with English equivalent.
- b) What do you understand by cyclic menu? What are advantages and limitations?
- c) Explain the objectives of Food and Beverage controls.
- d) Explain the following types of meal services:
i) Dinner ii) Supper iii) Midnight snacks iv) Brunch

Q.3 Attempt **ANY THREE** of the following: [12]

- a) Plan six course French classical menu with cover.
- b) Give two examples of following French classical menu courses:
i) Legumes ii) Potage iii) Rôti iv) Boissons
- c) Explain the following types of KOT:
i) Suivant ii) Retour/Enplace iii) Accident iv) Supplement
- d) Explain the role of control department in a Hotel.

SECTION – II

Q.4 Explain **ANY SIX** of the following: [06]

- | | |
|--------------|-----------------|
| a) Cloche | e) Snail butter |
| b) Cosy | f) Blinis |
| c) Baveuse | g) Gangway |
| d) Marmalade | h) Baize |

Q.5 Attempt **ANY THREE** of the following: [12]

- a) Give accompaniments of following products:
i) Caviar ii) Petite Marmite iii) Irish Stew iv) Grilled Herring
- b) Differentiate between A' la Carte and Table d'hôte menu.
- c) Explain the rules to be observed while waiting at the table.
- d) Plan Brunch (continental) menu for 150 cover restaurant.

Q.6 Attempt **ANY THREE** of the following: [12]

- a) Define menu; list and explain functions of menu.
- b) Plan afternoon tea menu and give cover.
- c) Give accompaniments for:
i) Potted shrimp ii) Smoked Salmon iii) Globe Artichoke iv) Corn on cob
- d) Explain the tactics of dealing with following situations and guest in the dining areas:
i) Dish served is spoiled.
ii) Piece of cutlery is dropped by guest.

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