B.H.M.C.T. SEM-II (2010 COURSE) /B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM – II (2010 COURSE) : SUMMER - 2018

SUBJECT: FOOD AND BEVERAGE SERVICE – II

Day: **Thursday** Time: **10.00 AM To 12.00 Noon**

Date: **12/04/2018** **S-2018-2140** Max. Marks: 40

N.B.:

1) All questions are **COMPULSORY**.
2) Figures to the **RIGHT** indicate full marks.

Q.1 Attempt any **FOUR** of the following: **(08)**

a) List four types of cheese according to texture with example.
b) Give the traditional accompaniments for:
i) Caviar ii) Roast duck
c) Give four consommé with garnish.
d) Classify mineral water with example.
e) Explain the following:
i)Angles on horse back ii) Bortsch
iii) Earl grey iv) Scotch wood cock

Q.2 Attempt any **TWO** of the following: **(08)**

a) Explain cover, accompaniments and service of the following:
i) azpacho ii) Irish stew
iii) Grilled herring iv) Fresh fruits and nuts
b) Explain the procedure for making Irish coffee.
c) Name any four squashes and explain the service of squashes.

Q.3 Attempt any **TWO** of the following: **(08)**

a) Explain the reason for weak coffee.
b) Plan a menu for full English breakfast and draw the cover for same.
c) Explain various types of menu.

Q.4 Attempt any **FOUR** of the following: **(08)**

a) What is differences between entremets and dessert? Give two examples of each.
b) List four method of making coffee and explain one in detail.
c) Write the following dishes in correct order and give relevant accompaniments.
i) Caviar ii) Smoked salmon
iii) Roast leg of lamb iv) Bortsch
d) Give four examples of fish dishes that can be served as hors d'oeuvres as a part of French classical menu.
e) Explain the following:
i) Oyster cruet ii) Bagel
iii) Cayenne pepper iv) Charcuterie

Q.5 Attempt any **TWO** of the following: **(08)**

a) List down rules to be kept in mind while making tea in bulk.
b) What are the various factors that influence menu?
c) Give the classification of non alcoholic beverages with two examples of each.

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