

**B.H.M.C.T. SEM-II (CBCS 2016 COURSE) / B.SC.
(HOSPITALITY & HOTEL ADMINISTRATION)(CBCS 2016
COURSE SEM-II : WINTER - 2017
SUBJECT : BASIC FOOD & BEVERAGE SERVICE – II**

Day : **Friday**
Date : **24/11/2017**

Time : **08.30 AM TO 11.00 AM**
Max. Marks : **60**

W-2017-1434

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) Trancheur | e) Gueridon service |
| b) Sommelier | f) BOT |
| c) Bus Boy | g) Crumb Down |
| d) Aboyeur | h) Waiters Friend |
- Q.2** Attempt **ANY THREE** of the following: **[12]**
- a) Explain the following types of KOT (with format).
 - i) Food check supplement
 - ii) Food check retour/enplace
 - b) Differentiate between A' la carte and Table d'hôte menu.
 - c) List and explain the points to be considered while planning a menu.
 - d) Define breakfast hanger and draw format.
- Q.3** Attempt **ANY THREE** of the following: **[12]**
- a) Explain the following types of KOT/BOT system:
 - i) Triplicate method
 - ii) Duplicate method
 - iii) Service with order
 - iv) Pre-ordered
 - b) Explain the following types of meal classification:
 - i) Brunch
 - ii) Afternoon Tea
 - iii) Supper
 - iv) Breakfast
 - c) Give menu and cover for Full English Breakfast menu.
 - d) Plan full afternoon tea menu and give cover of it.

SECTION – II

- Q.4** Explain **ANY SIX** of the following: **[06]**
- | | |
|----------------------|-------------------|
| a) Cook chill | e) Partie system |
| b) Disposable income | f) Hors d'oeuvres |
| c) Commis de rang | g) Farineux |
| d) Sous vide | h) Legumes |
- Q.5** Attempt **ANY THREE** of the following: **[12]**
- a) Explain the following types payment facilities offered by Hotel / Restaurant to guest:
 - i) Bill as check
 - ii) Bill with order
 - iii) Separate Bill
 - iv) No charge
 - b) Write a note on Electronic Cash Register.
 - c) List and explain the objectives of Food and Beverage Controls.
 - d) Explain the step by step procedure of A' la carte order taking in fine dining restaurant.
- Q.6** Attempt **ANY THREE** of the following: **[12]**
- a) List and explain necessity of control system in Hotel Operations.
 - b) Plan 5 course French classical menu.
 - c) Explain the following French classical menu course with two examples each:
 - i) Entrée
 - ii) Sorbet
 - iii) Entremets
 - iv) Savoureux
 - d) Write a note on cyclic menu. Give its advantages and disadvantages.

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