

**B.H.M.C.T. SEM-II (2010 COURSE) /B. SC. (HOSPITALITY &  
HOTEL ADMINISTRATION) SEM – II (2010 COURSE) :  
WINTER - 2017**

**SUBJECT : FOOD & BEVERAGE SERVICE - II**

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

Time **08.30 AM TO 10.30 AM**  
Max. Marks : 40

**W-2017-1450**

**N.B.**

- 1) All questions are **COMPULSORY**.
- 2) Draw diagrams **WHEREVER** necessary.

**Q.1** Explain the following terms: **(08)**

- |                         |                       |
|-------------------------|-----------------------|
| 1) Café simple          | 6) Café Royale        |
| 2) Tisane               | 7) Thé complet        |
| 3) Devills on horseback | 8) Compote            |
| 4) Buck rarebit         | 9) Gentlemen's Relish |
| 5) Supper               | 10) Carte du jour     |

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

- a) Give the accompaniments and cover for the following:
  - i) Caviar
  - ii) Oysters
  - iii) Smoked salmon
  - iv) Petit marmite
- b) What are the key characteristics of Table d'hote and a la carte menus?
- c) Give the cover, accompaniments and service of fromage.

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

- a) Explain the following:
  - i) Russian tea
  - ii) Iced tea
  - iii) Turkish coffee
  - iv) Café mocha
- b) What are the principles of menu planning?
- c) Explain the two types of salad and give examples.

**Q.4** Answer any **TWO** of the following: **(08)**

- a) Give classification of non alcoholic beverages with two examples of each.
- b) What is High tea? Describe the cover for High tea?
- c) Explain the following courses with two examples of each.
  - i) Poisson
  - ii) Savoury
  - iii) Entrée
  - iv) Potage

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

- a) What are different means of purchasing tea?
- b) Plan a menu for English breakfast and give order of table service.
- c) Describe different special food checks.

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