Day: Friday   Time: 10:00 AM TO 12:30 PM
Date: 17-12-2021   W-2021-19859/19928   Max. Marks: 60

N.B.:
1) All questions are **COMPULSORY**.
2) Answers to both the sections to be written in **SAME** answer booklet.

SECTION - I

Q.1) Explain the following: (Any 6)   (1 Marks X 6 = 06)
     a)   Accident KOT   e)   Bed Tea
     b)   Breakfast   f)   EPOS
     c)   Poisson   g)   Café Complet
     d)   Single Point Service   h)   Aerated Beverages

Q.2) Attempt ANY THREE of the following   (4 Marks X 3 = 12)
     a) Discuss the following courses of French Classical menu with 2 examples each:

        i) Entrée   ii) Potage

     b) Discuss the various items that comprise an American breakfast with a cover layout.
     c) Discuss the various objectives of Food & Beverage Control.
     d) Discuss any four types of KOT with their format.

Q.3) Attempt ANY THREE of the following   (4 Marks X 3 = 12)
     a) Discuss the various items that comprise an Afternoon tea with a standard cover layout followed in various hotels.

     b) Discuss the four different methods of taking food and beverage orders from customers.

     c) Give Accompaniments for the following :

        i) Caviar   ii) Minestrone   iii) Corn on the Cob   iv) Grilled Fish

     d) Discuss briefly any eight types of specialty tea.

SECTION - II

Q.4) Explain the following: (Any 6)   (1 Marks X 6 = 06)
     a)   Mise en place   e)   BOT
     b)   Supper   f)   Roti
     c)   The Complet   g)   Carte du Jour
     d)   Doppio   h)   Tisanes

Q.5) Attempt ANY THREE of the following   (4 Marks X 3 = 12)
     a) Give any eight points of differences between Table d' hote menu and A' la carte menu.

     b) Discuss the various items that comprise an Indian breakfast with a cover layout.

     c) Discuss the various methods of billing.
     d) Discuss in detail any four methods of brewing coffee.

Q.6) Attempt ANY THREE of the following   (4 Marks X 3 = 12)
     a) Discuss the various items that comprise a Continental breakfast with a cover layout.
     b) Plan a four course French classical menu with cover and accompaniments
     c) Discuss various types of Meals served in Hotel and explain any 3 in detail.
     d) Discuss the purpose of Revenue Control System.

                ***