

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(CBCS-2018 COURSE)**

B.H.M.C.T. Sem-II :SUMMER- 2022

SUBJECT : BASIC FOOD & BEVERAGE SERVICE-II

Day : Wednesday

Time : 10:00 AM-12:30 PM

Date : 22-06-2022

S-19928-2022

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) Brunch | e) Plat du Jour |
| b) Complimentary KOT | f) Dummy Waiter |
| c) Cyclic Menu | g) Accompaniments |
| d) Doppio | h) Evian |

Q.2) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) List down the various types of meals served in a hotel and discuss any three in detail.
- b) Discuss the various methods of billing adopted by the restaurants.
- c) Plan a five course French classical menu with cover and accompaniments.
- d) Write a short note on Electronic Cash Register.

Q.3) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Define non alcoholic beverages. With the help of a flowchart classify non alcoholic beverages giving one example each.
- b) Discuss the various modes of payment commonly accepted in the restaurant.
- c) Discuss the various items that comprise an English breakfast with a cover layout.
- d) Give the sequence of French classical menu with two examples of each course

SECTION - II

Q.4) Explain the following: (Any 6) (1 Marks X 6 = 06)

- | | |
|----------------|-------------------------|
| a) Bed Tea | e) EPOS |
| b) Cover | f) Syrup |
| c) The Complet | g) Carte du Jour |
| d) Espresso | h) Single point service |

Q.5) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Discuss the four different methods of taking food and beverage orders from customers.
- b) Plan a full High tea menu with cover.
- c) Give any eight points of differences between Table d` hote menu and A` la carte menu.
- d) Explain how Service of Water is carried out.

Q.6) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Give Accompaniments for the following :
 - i) Caviar
 - ii) Minestrone
 - iii) Corn on the Cob
 - iv) Grilled Fish
- b) Discuss the various objectives of menu planning.
- c) Define control. Discuss the functions of control system.
- d) Discuss briefly any eight types of specialty tea.
