

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

**B.H.M.C.T. Sem-II : WINTER- 2022**

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

Day : Wednesday

Time : 10:00 AM-12:30 PM

Date : 14-12-2022

**W-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) Table d hote | e) BOT                  |
| b) Supper       | f) Accident KOT         |
| c) The Complet  | g) Carte du Jour        |
| d) Espresso     | h) Single point service |

Q.2) 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) Discuss different types of meals.
- c) Discuss the following courses of French Classical menu with 2 examples each
  - i) Hors d' oeuvre
  - ii) Fromage
- d) Classify and briefly discuss nonalcoholic hot beverages giving two examples each.

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

- a) Discuss the various methods of billing adopted by the restaurants.
- b) Discuss the various items that comprise a Continental breakfast with a cover layout.
- c) Plan a five course French classical menu with cover and accompaniments.
- d) Discuss briefly any eight types of specialty tea.

**SECTION - II**

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

- |                  |                 |
|------------------|-----------------|
| a) KOT           | e) Café Complet |
| b) Afternoon Tea | f) Dummy Waiter |
| c) Cyclic Menu   | g) Latte        |
| d) Aboyeur       | h) Tisanes      |

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

- a) Explain the following:
  - i) Suivant KOT
  - ii) Retour Enplace
- b) Discuss the various items that comprise an English breakfast with a cover layout.
- c) Discuss any eight factors to be considered while planning a menu.
- d) Discuss any four major objectives of Food and Beverage control.

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

- a) Give the sequence of French classical menu with two examples of each course.
- b) Plan a full High tea menu with cover.
- c) Define ECR. List down the various uses and advantages of ECR in catering establishments.
- d) Discuss in detail any four methods of brewing coffee.

\*\*\*\*\*