BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE) B.H.M.C.T. Sem-II:SUMMER: 2023

Day : Friday	SUBJECT:	BASIC FOOD &	z BEVERAGE	SERVICE-II Time: 10:00 AM-12:30 PM
Date: 19-05-2	2023	S-19928-2023		Max. Marks: 60
N.B.: 1) A 2) A	ALL QUESTIONS a	re Compulsory sections to be writter	n in Same answer	booklet
		SECTI	ON - I	
; ;	plain the following: (a) Table d hote b) Midnight Snac c) Accompanime d) Espresso	e) ks f)	BOT Suviant KOT Lunch Boisson	(1 Marks X 6 = 06)
a) G		French classical mer	nu with two examp	(4 Marks X 3 = 12) ples of each course.
	lan a full High tea m			
	cuss the various importance of food and beverage control. cuss in detail any four methods of brewing coffee.			
b) D e) Д	iscuss the following i) Plat du Jou Piscuss the following i) Single order	types of menu: r ii) Cyclic M g: sheet ii) Serv	lenu ice with order	ast with a cover layout.
d) D	Discuss the various st	teps involved in the page SECTIO		restaurant during service.
a) E b) E c) (lain the following: (AEPOS Brunch Cover Potage	e) M f) Ca g) M	ise en scene nfé Complet ocha reakfast	(1 Marks $X 6 = 06$)
Q.5) Atte a) D b) D	mpt ANY THREE of iscuss the various its iscuss the various mapped iscuss the following	ems that comprise and odes of payment cor s the various ingreding g courses of French	nmonly accepted i ents used in the m	aking of aerated beverages.
i)				(4 Marks X 3 = 12)
a) Di	empt ANY THREE of scuss the various med ve any eight points of the control of the	ethods of billing ado	oted by the restaur en Table d' hote m	
c) D	iscuss the following			
	i) Breakfa	ast ii) High Te	ea	

d) Discuss briefly any eight types of specialty tea.