

Roll No.....
Total No. of Questions: [09]

Total No. of Printed Pages: [01]

BMS (HMCT) (Semester – 2nd)
FOOD & BEVERAGE SERVICE- II
Subject Code: BHOM3-214
Paper ID: [310209]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

- Q1. Write the followings:
- a. Define Humidor.
 - b. List Equipment used in cashiering.
 - c. Explain about In-situ.
 - d. List Types of Caviar and explain.
 - e. Define aerated drinks.
 - f. List Sauces served with pasta.
 - g. Write the name of two trolleys used in F & B Department.
 - h. List various types of cheese.
 - i. Explain Styles of serving steaks.
 - j. Write short note on Goose liver paste.

Section – B

(5 marks each)

- Q2. Write short notes on Mise-en-place.
- Q3. Write short note on different meals of a day.
- Q4. Differentiate between Centralized and de-centralized room service.
- Q5. In a tabular form, list the different courses of the French Classical Menu in sequential order with their English equivalent.
- Q6. Classify cigars on the basis of their size and colour of the wrapper.

Section – C

(10 marks each)

- Q7. Classify non-alcoholic beverages with examples.
- Q8. Discuss the objectives of menu planning. Differentiate between a-la-carte and table d'hôte menu.
- Q9. Explain the triplicate checking system followed in sale control in detail.