Roll No…….. **Total No. of Printed Pages: [01]**
Total No. of Questions: [09]

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.