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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-2)
FOOD & BEVERAGE SERVICE-II
Subject Code : BH-112
M.Code : 14521

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A**Q1. Write short notes on :**

- a) Menu
- b) Dispense Bar
- c) Food pick up area
- d) BOT
- e) Nourishing Beverages
- f) Misc-en-scene
- g) Dummy waiter
- h) Table linen
- i) Cover
- j) Pantry





SECTION-B

- Q2. Write in brief about the origin of Menu.
- Q3. Discuss the courses of American Breakfast with examples.
- Q4. Mention in steps the manufacturing process of tea.
- Q5. Differentiate between Stimulating and Refreshing Beverages.
- Q6. Throw light on different shapes and sizes of cigars.

SECTION-C

- Q7. Discuss the heavy equipments used in Pantry. Mention their uses.
- Q8. Draw the format of the KOT used in the restaurant.
- Q9. List the 17 courses of French Classical Menu with suitable examples

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC case against the Student.

