

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:**

- SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark
- SECTION-B contains FIVE questions carrying 21/2 (Two and Half) marks each and students has to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

### **SECTION-A**

# O1. Write short notes on:

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

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### **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.

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