

Roll No.

--	--	--	--	--	--	--	--	--	--

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (2018 Batch) (Sem.-2)

FOOD AND BEVERAGE SERVICE FOUNDATION-II

Subject Code : BHMCT-203-18

M.Code : 75882

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A**1. Write briefly :**

- a) What is assisted service?
- b) Give French for chilled Melon and smoked Salmon.
- c) Give two brand names of cigar.
- d) What is high tea?
- e) Define triplicate checking system.
- f) Write two examples of Roti course.
- g) Write accompaniments of oyster and tomato juice.
- h) What is Vitola?
- i) What is Mini bar?
- j) Define a la carte menu.



SECTION-B

2. Differentiate between pre plated service and silver service.
3. Define menu. Briefly explain different types of menu.
4. Explain different types of room service found in hotel.
5. Write a note on sales control system.
6. Prepare a menu for continental breakfast.

SECTION-C

7. Name the tobacco producing countries of the world and explain tobacco curing process.
8. What are the factors to be considered while planning a menu?
9. Draw three forms/formats used in room service and explain its uses.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.