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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:

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- SECTION-B contains FIVE questions carrying FIVE marks each and students 2. have to attempt any FOUR questions.
- 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.
- Write two examples of Roti course.
- g) Write accompaniments of oyster and tomato juice.
- h) What is Vitola?
- What is Mini bar?
- 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.

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