



Roll No.

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

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 $2\frac{1}{2}$ (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 the following :

- a) Menu
- b) Potage
- c) Brunch
- d) Mise en scene
- e) KOT
- f) Stimulating beverages
- g) Green Tea
- h) Cappuccino
- i) Cocoa
- j) Wrappers





SECTION-B

- Q2. Give five points of difference between A la Carte menu and Table d Hote Menu.
- Q3. Write a note on cash handling equipments used in restaurants.
- Q4. Plan a 3 course international menu and draw a labelled diagram of its cover for restaurant.
- Q5. Explain the processing of tobacco.
- Q6. Discuss the classification of non alcoholic beverages with chart.

SECTION-C

- Q7. Discuss French classical courses of Menu with two dishes from each course.
- Q8. Explain triplicate KOT system with the help of flow chart.
- Q9. Write in details manufacturing process of Coffee.

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.

