

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-2)
FOOD & BEVERAGE SERVICE-II
Subject Code : BH-112
Paper ID : [C0315]

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 :

- A'la Carte
- Mise-en-place
- Supper
- Horsd' oeuvre
- Oolong Tea
- C.T.C
- K.O.T
- Squashes
- Cover
- P.O.S

SECTION-B

- Q2. Discuss the objectives of menu planning.
- Q3. Draw the format of a Bill.
- Q4. What do you understand by Non-Alcoholic Beverage?
- Q5. What are the various types of Breakfast?
- Q6. Differentiate between Mise-en-place and Mise-en-scene.

SECTION-C

- Q7. Classify cigar on the basis of their colour. How will you store and serve the Cigars?
- Q8. Explain the courses of a French classical menu in sequence with suitable examples.
- Q9. Explain the manufacturing process of Coffee. Give 5 brand names of Coffee.