

(f) Suggest cover layout for following :

- i) Chole Bhature with pickles and Masala Lassi.
- ii) Tea with lemon and Cheese Omelette
- iii) Apple Pie with Jasmine Tea.

—x—

Printed Pages : 4



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HMCT-202

(Following Paper ID and Roll No. to be filled in your Answer Book)

**PAPER ID : 174214**

Roll No. 

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**BHMCT (Sem.-II) Even Semester**

**THEORY EXAMINATION, 2014-15**

**FOOD & BEVERAGE SERVICES-II**

*Time : 2 Hours]*

*[Total Marks : 50*

**Note:** Attempt all sections.

**Section – A**

1. Attempt any ten questions : 1×10=10
  - (a) What is the other name for pre-plated service?
  - (b) Write a brand name of Cigan from Cuba.
  - (c) French term for waiter is \_\_\_\_\_
  - (d) Logo of tea from which state depict Blue Mountains?
  - (e) Carte du jour means \_\_\_\_\_
  - (f) Name a brand of coffee available in India.

- (g) What do you understand by Hors'd'oeuvre?
- (h) Mild Seven is a brand of cigarette from (country) \_\_\_\_\_
- (i) Fixed menu is referred to as \_\_\_\_\_
- (j) What type of a cheese is Danish Blue?
- (k) KOT means \_\_\_\_\_
- (l) Dessert is \_\_\_\_\_

### Section – B

2. Attempt any five questions : 3×5=15
- (a) Briefly explain Elevenses.
  - (b) Write accompaniments to the following :
    - i) Baked beans on toast
    - ii) Cornflakes
    - iii) Omelette
  - (c) Write garnish for following :
    - i) Tomato Soup
    - ii) Iced Tea
    - iii) Capuccino
  - (d) What are the different parts of a Cigar?
  - (e) Write in brief about Inter-bar Transfer Book.
  - (f) What are the duties of a restaurant hostess?

### Section – C

3. Attempt any five questions : 5×5=25
- (a) Write in brief about the following courses of the French Classical Menu:
    - i) Poisson
    - ii) Potage
    - iii) Entre
  - (b) Explain English Breakfast and write a menu for it.
  - (c) Draw and in brief write about Restaurant Sales Summary Sheet.
  - (d) Write uses of the following :
    - i) Drip bowl of tea strainer
    - ii) Egg cup
    - iii) Fondue dish
    - iv) Nappy bowl
    - v) Condiment bowl
  - (e) How would you handle following situation :  
A guest complains of coffee being served to him was not hot enough.

**OR**

Order of a guest not being served on time.