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Sub Code: RHM202

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BHMCT
(SEM II) THEORY EXAMINATION 2017-18
FOOD & BEVERAGE SERVICE-II

Time: 3 Hours

Total Marks: 70

Note: Attempt all Sections.

SECTION A

- 1. Attempt *all* questions in brief. 2 x 7 = 14**
- a. Specialty Restaurant
 - b. Kiosk
 - c. Mise-en-scene
 - d. Room Service
 - e. Mocktail
 - f. Par Stock
 - g. Carbonated Beverage

SECTION B

- 2. Attempt any *three* of the following: 7 x 3 = 21**
- a. Enlist different f&b outlets and explain any four of them.
 - b. Explain the procedure for receiving a guest in a restaurant.
 - c. What are the various equipments used in a room service area. Explain with their use.
 - d. Classify non-alcoholic beverage with at least two examples of each.
 - e. Define Mocktail. Give any two methods for preparing Mocktail.

SECTION C

- 3. Attempt any *one* part of the following: 7 x 1 = 7**
- (a) What are the various major equipments used in the restaurant? Discuss in brief.
 - (b) Explain Various silver cleaning methods.
- 4. Attempt any *one* part of the following: 7 x 1 = 7**
- (a) Draw a neat format of organization chart of a big restaurant.
 - (b) Define Breakfast. Explain English breakfast with examples.
- 5. Attempt any *one* part of the following: 7 x 1 = 7**
- (a) Write the do's and don'ts of room service department.
 - (b) Explain the duties and responsibilities of Room Service Manager.
- 6. Attempt any *one* part of the following: 7 x 1 = 7**
- (a) Explain the manufacturing process of Tea.
 - (b) Define Tea. Explain various types of teas.
- 7. Attempt any *one* part of the following: 7 x 1 = 7**
- (a) Explain step-by-step service procedure of Coffee.
 - (b) Explain the duties and responsibilities of Maitre d' Hotel.