

**P-795**

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## **BHM-202T**

### **Food and Beverage Service Foundation-II**

Bachelor of Hotel Management (BHM)

2nd Semester Examination, 2023 (June)

**Time : 2 Hours]**

**[Max. Marks : 35**

**Note :** This paper is of Thirty Five (35) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

### **SECTION-A**

#### **(Long Answer Type Questions)**

**Note :** Section 'A' contains Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

- 1.** Define the word 'Mocktail'. Give the golden rules of making mocktail. Give the recipe and method of making of any two classic mocktails.

2. Discuss the modern trends in catering with specific reference to type of Restaurants.
3. Draw organisation chart of a coffee shop situated in a 5 star hotel and discuss the duties of the waiter :
  - (a) Before Guest Arrival.
  - (b) During Guest Stay.
  - (c) After Guest Departure.
4. Define breakfast. Explain various types of breakfast with examples.
5. Classify non-alcoholic beverages. What are different types of tea and explain service procedure of tea in restaurants ?

## **SECTION-B**

### **(Short Answer Type Questions)**

**Note :** Section 'B' contains Eight (08) short answer type questions of Four (04) marks each. Learners are required to answer any Four (04) questions only. (4×4=16)

1. Draw a diagram of room service tray set-up for continental breakfast.
2. Differentiate between cafe au lait and Cappuccino.

3. Define Non-alcoholic beverages in brief.
  4. How will you setup a coffee palver for room service ?
  5. Name any ten glasses used in a first class restaurant. Give capacity of each in floz.
  6. Write note on "Room Dining".
  7. How do you maintain EPNS cutlery used in restaurant ?
  8. Write a note on "Mini Bar management in guest room".
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