

Roll No. ....

## **BHM–202-T**

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

Bachelor of Hotel Management (BHM-17)

Second Semester, Examination, 2018

**Time : 3 Hours**

**Max. Marks : 40**

**Note :** This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Attempt the questions contained in these Sections according to the detailed instructions given therein.

#### **Section–A**

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

**Note :** Section ‘A’ contains four (04) long answer type questions of nine and half ( $9\frac{1}{2}$ ) marks each. Learners are required to answer *two* (02) questions only.

1. How do you classify non-alcoholic beverages ? Write the types of coffee and service procedure of coffee at the table.
2. Compile an English breakfast menu. Enlist the items required for laying the English breakfast cover.
3. Write the service procedure of a four course menu comprising soup, fish, main course and sweet in a fine dining restaurant.
4. Enlist the sequence of activities followed in handling room service orders.

**(B-97) P. T. O.**

**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 *four* (04) questions only.

1. What are the possible reasons of a weak and flat coffee ?
2. Write the description, preparation and service technique of any *one* classical mocktail.
3. Write the items required to lay an American breakfast cover.
4. Design an Indian Breakfast menu comprising of North Indian and South Indian preparations.
5. Write the duties and responsibilities of a restaurant manager.
6. Write the importance of co-ordination of F & B service department with Housekeeping and Food Production.
7. Write a note on the specialized equipments, cutlery and crockery required in room service.
8. Write the mise-en-place activities done at room service before the start of breakfast.

**Section-C****(Objective Type Questions)**

**Note :** Section 'C' contains ten (10) objective type questions of half ( $\frac{1}{2}$ ) mark each. All the questions of this Section are compulsory.

1. 'Virgin Mary' contains :
  - (a) Tomato Juice
  - (b) Pineapple Juice
  - (c) Orange Juice
  - (d) Mango Juice

2. The ideal temperature range of water for infusing coffee is :
  - (a)  $60^{\circ} - 64^{\circ} \text{C}$
  - (b)  $71^{\circ} - 75^{\circ} \text{C}$
  - (c)  $82 - 86^{\circ} \text{C}$
  - (d)  $92^{\circ} - 96^{\circ} \text{C}$
3. 'Champagne of Teas' is the name given to :
  - (a) Assam Tea
  - (b) Rose Tea
  - (c) Darjeeting Tea
  - (d) Spiced Tea
4. Café Complete is the term used in the service of :
  - (a) American Breakfast
  - (b) Indian Breakfast
  - (c) Continental Breakfast
  - (d) English Breakfast
5. Which of the following groups of items is referred to as 'preserves' ?
  - (a) Butter, Jam
  - (b) Jam, Marmalade
  - (c) Jam, Sugar
  - (d) Marmalade, Butter
6. While receiving guest in the restaurant, who should be seated first ?
  - (a) Ladies
  - (b) Elderly ladies
  - (c) Elderly men
  - (d) Children

7. What should be the position of potatoes in the plate while being served as main course ?
- (a) 12 o'clock
  - (b) 9 o'clock
  - (c) 6 o'clock
  - (d) 3 o'clock
8. The correct temperature to serve laa is :
- (a) Hot
  - (b) Cold
  - (c) Room Temperature
  - (d) Warm
9. Another name given to 'Sunny Side' egg is :
- (a) Boiled egg
  - (b) Fried egg
  - (c) Bull's eye
  - (d) Cat's eye
10. Baveuse is a term given to :
- (a) Scrambled eggs
  - (b) Steaks
  - (c) Juices
  - (d) Omlettes