

**BHM–202T****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 tea and the service procedure of tea service at the table.
2. Classify the types of various breakfast. Detail the mise-en-place activities carried out for the English breakfast in the restaurant.
3. Write the salient features of a multicuisine restaurant. Write the procedure of taking guest order for lunch.

4. What do you understand by 'In Room Dining' ? What are the various methods of collecting room serving orders ? Explain each with its advantages and disadvantages.

### 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. How do you set up a coffee salver ? Explain with the help of a neat diagram.
2. What is squash and how is it served ?
3. What are the advantages of arranging a buffet breakfast ?
4. Neatly draw and explain a cover used for continental breakfast.
5. How do you maintain EPNS cutlery used in the restaurant ?
6. Write the procedure adopted for receiving and seating a guest in the restaurant.
7. Write a brief note on Mini Bar Management in guest rooms.
8. Explain the changes that have taken place in the room service procedures over the years.

### 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. Non-alcoholic drinks have alcohol content less than :  
(a) 0.5% v/v

- (b) 1.0% v/v
  - (c) 1.5% v/v
  - (d) 2.0% v/v
2. The world's largest coffee producer is :
- (a) India
  - (b) Mexico
  - (c) Costa Rica
  - (d) Brazil
3. Croissant is a type of breakfast :
- (a) Roll
  - (b) Cereal
  - (c) Egg Preparation
  - (d) Meat Preparation
4. Breakfast cereal is served after :
- (a) Fruit Juice
  - (b) Egg Preparations
  - (c) Toasts and Breads
  - (d) Meat Preparations
5. The standard size of a cover used for lunch is :
- (a)  $15 \times 18$  inches
  - (b)  $18 \times 18$  inches
  - (c)  $24 \times 18$  inches
  - (d)  $24 \times 24$  inches

6. Handles of the cutlery must be ..... inches away from the edge of the table.
  - (a) 1/4
  - (b) 1/2
  - (c) 3/4
  - (d) 1
7. RSOT stands for :
  - (a) Room Service of Tray
  - (b) Room Service Order Tray
  - (c) Room Service Order Taker
  - (d) Room Service Order Time
8. The clearance of the tray from the room should be done after ..... minutes of the service.
  - (a) 15
  - (b) 30
  - (c) 45
  - (d) 60
9. Brewing temperature for green tea is :
  - (a) 66-70°C
  - (b) 71-77°C
  - (c) 77-82°C
  - (d) 82-88°C
10. While serving breakfast in the restaurant, tea/coffee should be served from :
  - (a) Left hand side
  - (b) Right hand side
  - (c) From the front
  - (d) From the back