

BHM-202T

Food and Beverage Service Foundation-II

Bachelor of Hotel Management (BHM-17)

Second Semester, Examination, 2019 (June)

Time : 3 Hours]

[Max. Marks : 40

Note : This paper is of Forty (40) marks divided into 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 (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

1. What are the various types of non-alcoholic beverages ?
Write a brief note on any six methods of making coffee.
2. What is mis-en-place ? Detail the mis-en-place activities carried out for the breakfast service in the restaurant.

3. Define restaurant. Write about atleast 09 types of restaurants and their characteristics in brief.
4. Explain the concept of In Room Dining. What are the salient features of room service ? Enlist the equipments required in Room service.

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. Write down the steps involved in processing of yellow tea.
2. What points should be kept in mind while making tea ?
3. Write the service procedure of English breakfast.
4. Draw the cover required for Indian breakfast.
5. Write a detailed note on maintenance and up keep of EPNs items used in the restaurant.
6. What does the term Dummy waiter refer to ? Explain its importance.
7. Write an explanatory note on minibar management in Guest room.
8. What are the advantages and disadvantages of centralized system in room service ?

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) marks each. All the questions of this section are compulsory. (10 $\times\frac{1}{2}$ =05)

1. What is ideal temperature for serving mineral water ?
 - (i) 7-10°C
 - (ii) 11-14°C
 - (iii) 14-18°C
 - (iv) 19-22°C.

2. Brewing time for oolong tea is :
 - (i) 1-2
 - (ii) 2-3
 - (iii) 3-4
 - (iv) 4-5.

3. Herbal infused or fruit flavoured tea consumed for medicinal purposes is called as
 - (i) Assam Tea
 - (ii) Hot chocolate
 - (iii) Tisanes
 - (iv) Black Tea.

4. A semi spherical food cover with handle on top is called as :
 - (i) Cosy
 - (ii) Cloche
 - (iii) Bull's eye
 - (iv) Baveuse.

5. Number of covers that can be accommodated in a 3' diameter table is :
 - (i) 4
 - (ii) 5
 - (iii) 6
 - (iv) 7.

6. Which of the following is an example of tumbler :
- (i) Rock glass (ii) Beer goblet
(iii) Cocktail glass (iv) Brandy snifter.
7. Slip cloth is used to
- (i) Carry hot dishes (ii) Line tray
(iii) Wipe equipment (iv) Cover soiled table cloth.
8. While serving potatoes on a full plate during main course, the position of potatoes in the plate should be at :
- (i) 6 O'clock (ii) 8 O'clock
(iii) 10 O'clock (iv) 12 O'clock.
9. Which of the following types of breakfast do not require 'Cs uet' :
- (i) English (ii) American
(iii) Continental (iv) Indian.
10. Beverage are served after the service of :
- (i) Juice (ii) Cereals
(iii) Egg (iv) Bread.
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