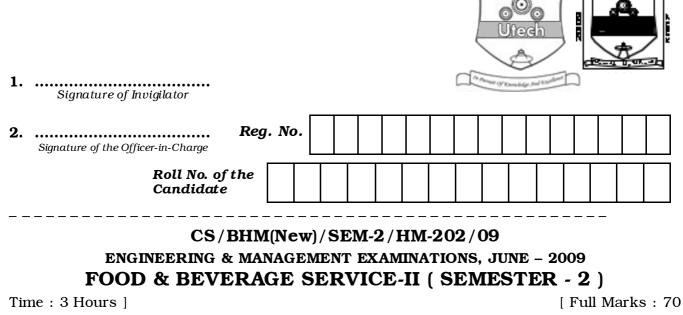
FOOD & BEVERAGE SERVICE-II (SEMESTER - 2)

CS/BHM(New)/SEM-2/HM-202/09



INSTRUCTIONS TO THE CANDIDATES :

- 1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
- 2. a) In **Group A**, Questions are of Objective type. You have to answer the questions in the space provided **marked** "**Answer Sheet**'.
 - b) For Groups B & C you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of Group B are Short answer type. Questions of Group C are Long answer type. Write on both sides of the paper.
- 3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
- 4. Read the instructions given inside carefully before answering.
- 5. You should not forget to write the corresponding question numbers while answering.
- 6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.

7. Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.

- 8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
- 9. Rough work, if necessary is to be done in this booklet only and cross it through.

No additional sheets are to be used and no loose paper will be provided

FOR OFFICE USE / EVALUATION ONLY

Marks Obtained

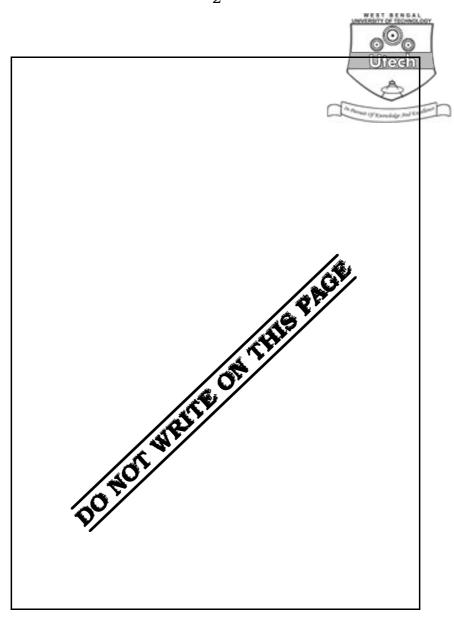
	Group – A									Group – B			Group – C				
Question																Total	Examiner's
Number																Marks	Signature
Marks Obtained																	

Head-Examiner/Co-Ordinator/Scrutineer

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2



ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009 FOOD & BEVERAGE SERVICE-II SEMESTER - 2

3

Time : 3 Hours]

[Full Marks: 70

 $10 \times 1 = 10$

GROUP – A

(Objective Type Questions)

- 1. Fill in the blanks : (Answer any ten)
 - a) Lapsang is a Chinese tea.
 - b) Tisanes do not contain which is stimulant.
 - c) Brunch is a
 - d) Caviar is an example of
 - e) Farinaceous course includes & dishes.
 - f) 'Plate de jour' means
 - g) KOT stands for
 - h) BOT stands for
 - i) Coffee contains which is a stimulant.
 - j) Cappuccino is a type of

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- k) Grenadine is a (Crush/Squash/Syrup)
- l) Tonic water is flavoured with



m) The two species of coffee tree are & which provide 95% of coffee produce worldwide.

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- n) Potage means
- o) The accompaniment of Roast Pork is
- p) Accompaniment for Chicken Tikka is
- q) Castor sugar is an accompaniment for

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

- 2. Define continental breakfast and table d'hote menu.
- 3. Explain the service procedure for Tea & Coffee.
- 4. Write the classification of non-alcoholic beverages.
- 5. Write short notes on the different types of coffee.
- 6. What is the importance of KOT in a Restaurant ?
- 7. Briefly explain menu designing.

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 $3 \times 15 = 45$

5 GROUP – C

(Long Answer Type Questions)

(Doing Allswei Type Guestions

Answer any *three* of the following.

- 8. What is the consideration that a menu planner should consider before planning a good menu ?
- 9. Write the courses of French classical menu with at least two examples and cover requirements.
- 10. Define Coffee. How is coffee being processed ?
- 11. Give the reason why bad coffee is made & describe different coffee making methods.
- 12. Write on the objectives of menu planning.
- 13. Define meals. Write on different types of meals.
- 14. Describe different types of billing methods & payment modes.

END