



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHSM/SEM-1/HPM-102/2010-11**  
**2010-11**  
**FOOD & BEVERAGE SERVICE**

Time Allotted : 3 Hours

Full Marks : 70

*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words  
as far as practicable.*

**GROUP – A**  
**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :  $10 \times 1 = 10$

- i) E.P.N.S. stands for
  - a) Electron & Plutonium Neon Silver
  - b) Electric Power No Supply
  - c) Electroplated Nickel Silver
  - d) None of these.
  
- ii) Wheat flakes, muesli, cornflakes are examples of
  - a) starters
  - b) veal meat
  - c) breakfast cereals
  - d) none of these.



- iii) The accompaniment of 'Agneau Roti' is
- a) Red currant jelly
  - b) Apple sauce
  - c) Sage & Onion stuffing
  - d) Mint sauce.
- iv) What is caviar ?
- a) Fish
  - b) Carving
  - c) Egg
  - d) Cocktail.
- v) A service gear includes
- a) service ladle
  - b) service spoon & fork
  - c) table spoon & fork
  - d) none of these.
- vi) The founder of Oberoi Group of Hotels is
- a) Arjun Oberoi
  - b) Mohan Singh Oberoi
  - c) P. R. S. Oberoi
  - d) None of them.
- vii) The French term of Head waiter is
- a) maitre d'hotel
  - b) trancheur
  - c) sommelier
  - d) none of these.
- viii) The accompaniment of Tomato jucie is
- a) English & French mustard
  - b) Worcestershire sauce
  - c) castor sugar
  - d) cayenne pepper.



ix) The French term for Smoked Eel is

- a) mousse de jambon
- b) anguille fume
- c) les huitres
- d) mais naturel.

x) Herring is a type of

- a) meat
- b) fish
- c) veal
- d) game.

**GROUP – B**

**( Short Answer Type Questions )**

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

2. Plan a simple 3 course table d' hote lunch menu.
3. Give the staff hierarchy of food & beverage service department.
4. Write the duties & responsibilities of F & B Manager.
5. Differentiate between a la carte & table d' hote menu with five points each.

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**GROUP – C**

**( Long Answer Type Questions )**

Answer any *three* of the following.  $3 \times 15 = 45$

6. Elaborate the 17 course French classical menu with two examples each.
7. Discuss the history of catering along with Railway & Airlines catering.
8. Discuss the golden rules of table laying with at least 15 points.
9. Discuss the attributes of a waiter.

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