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Name :	
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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.

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The accompaniment of 'Agneau Roti' is iii) a) Red currant jelly b) Apple sauce Sage & Onion stuffing c) d) Mint sauce. What is caviar? iv) Fish a) b) Carving d) Cocktail. c) Egg v) A service gear includes

b)

d)

- vi) The founder of Oberoi Group of Hotels is
 - a) Arjun Oberoi

service ladle

a)

c)

b) Mohan Singh Oberoi

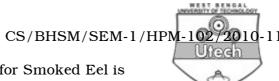
none of these.

service spoon & fork

- c) P. R. S. Oberoi
- d) None of them.
- vii) The French term of Head waiter is

table spoon & fork

- 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.



- 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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