



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHSM/SEM-6/HPM-602/2013**  
**2013**  
**ADVANCE 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 × 1 = 10

- i) Ejje is a omlette from
  - a) Mexico
  - b) Spain
  - c) Arabia
  - d) Russia.
- ii) Diameter of a 6 to 8 seater round table is
  - a) 60 inches
  - b) 74 inches
  - c) 66 inches
  - d) 72 inches.

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- iii) Protocol is generally followed in
  - a) dance parties
  - b) product launch
  - c) state banquet
  - d) conference.
- iv) Which of the following is served raw ?
  - a) steak tartar
  - b) steak Diane
  - c) eutrecote au provincial
  - d) none of these.
- v) Literally meaning of mise en place is
  - a) to take order
  - b) service of food
  - c) cleaning of table
  - d) preparation of the place.
- vi) The minimum space required for a person in a banquet is
  - a) 10 sq. ft
  - b) 15 sq. ft
  - c) 20 sq. ft
  - d) 25 sq. ft.
- vii) The English term of 'les huitres' is
  - a) snail
  - b) caviar
  - c) oyster
  - d) duck.



- viii) The flavour of crepe suzette is
- lemon
  - strawberry
  - orange
  - pineapple.
- ix) Toast procedure is done in
- formal banquet
  - informal banquet
  - conference
  - none of these.
- x) Jhonnie Walker is a brand related to
- Rum
  - Gin
  - Scotch Whisky
  - Vodka.

**GROUP - B**

**( Short Answer Type Questions )**

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

- Discuss five banquet seating plans.
- "Site selection is an important factor for setting up a restaurant." What are the various criteria for selecting a location ? Mention any five points.
- What is Buffet ? What are the advantages & disadvantages of a buffet.
- Neatly draw a specimen of Function Prospectus.
- Discuss the general factors effecting a customer's choice of meal experience.

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**GROUP - C**

**( Long Answer Type Questions )**

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

7. Draw the organization chart of banquet department and write duties & responsibilities of Banquet Manager.
8. Discuss the points which should be kept in mind while handling banquet.
9. What are the various stages of restaurant planning ? Explain in detail.
10. Plan a cocktail dinner menu for 200 persons. State in detail, the alcohols those should be served along with its accompaniments.
11. What do you mean by supervisory function ? Explain ten supervisory functions in Food & Beverage Operation.

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