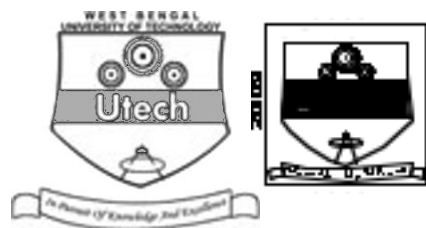


CS / BHSM / (New) (Supple) / SEM-6 / HPM-602 / 09
ADVANCED FOOD & BEVERAGE SERVICE (SEMESTER - 6)



1.
Signature of Invigilator

2.
Signature of the Officer-in-Charge

Reg. No.

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Roll No. of the Candidate

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CS / BHSM / (New) (Supple) / SEM-6 / HPM-602 / 09
ENGINEERING & MANAGEMENT EXAMINATIONS, AUGUST – 2009
ADVANCED FOOD & BEVERAGE SERVICE (SEMESTER - 6)

Time : 3 Hours]

[Full Marks : 70

INSTRUCTIONS TO THE CANDIDATES :

- 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.
- In **Group – A**, Questions are of Multiple Choice type. You have to write the correct choice in the box provided **against each question**.
 - 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.
- Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
- Read the instructions given inside carefully before answering.
- You should not forget to write the corresponding question numbers while answering.
- 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.
- Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.**
- 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**.
- 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

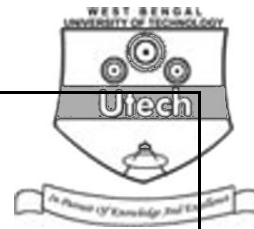
FOR OFFICE USE / EVALUATION ONLY

Marks Obtained

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

.....
Head-Examiner / Co-Ordinator / Scrutineer

S-54004 (17/08)



DO NOT WRITE ON THIS PAGE



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ADVANCED FOOD & BEVERAGE SERVICE
SEMESTER - 6



Time : 3 Hours]

[Full Marks : 70

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

1. Choose the correct alternatives for the following :

10 ∞ 1 = 10

i) The fork needed for holding joint while curving is

a) Fish fork

b) Service fork

c) Curving fork.

☐

ii) Diameter of a four seater round table is

a) 3 ft

b) 5 ft

c) 4 ft.

☐

iii) The person who does service from the Gueridon is called

a) Chef de rang

b) Commi de rang

c) None of these.

☐



iv) is an Aromatised wine.

- a) Dubonnet
- b) Robert pepi
- c) Lindeman.

v) is an accompaniment with poached.

- a) Morgan
- b) Barolo
- c) Pouilly Fuisse.

vi) The process of adding sugar to the must is known as

- a) Vinification
- b) Chaptalization
- c) Fortification.

vii) The main function of hot plate is

- a) to cook food
- b) to flambé food
- c) to keep the food hot.

viii) Accompaniment for Monkey Gland Steak is

- a) Tossed Salad
- b) Mustered & Orange Salad
- c) None of these.



ix) The deep container with lid which fits into its own individual heating unit is called

- a) chafing dish
- b) suzette pan
- c) coupe.



x) The shallow pan used for Gueridon service is

- a) Frying Pan
- b) Sauce Pan
- c) Fish fork.

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following.

3 ∞ 5 = 15

2. Define Banquet. Write its classification.
3. Discuss the general factors affecting a customer's choice of meal experience.
4. Write the banquet booking procedures.
5. Plan a five course table d'hote continental menu.
6. What type of interior illumination one should choose for a restaurant ?

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following.

3 ∞ 15 = 45

7. Draw a layout of a Banquet. Give number of Banquet Personnel that will be needed to run a banquet.
8. Discuss the seating arrangements & plans of a Banquet.



9. Plan a five course table d'hote menu in French for couple celebrating their first wedding anniversary. Suggest suitable wines for each menu course.
10. Discuss about the general points which must be considered when purchasing equipments for a food & beverage service area.
11. What is Toastmaster ? Write details about the toast procedures at a state Banquet.



END