

Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHSM/SEM-6/HPM-602/2011**

**2011**

**ADVANCED 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 :

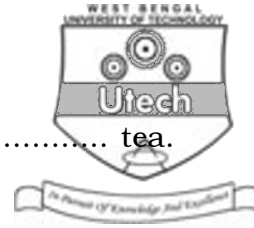
10 × 1 = 10

i) Tonic water is flavour with

- |             |                   |
|-------------|-------------------|
| a) quinine  | b) cloves         |
| c) cardamom | d) none of these. |

ii) Evian is a type of

- |           |                  |
|-----------|------------------|
| a) syrup  | b) mineral water |
| c) spirit | d) beer.         |



iii) Chinese tea is also known as ..... tea.

- a) lemon
- b) herb
- c) green
- d) black.

iv) Ejje is a omelette from

- a) Mexico
- b) Spain
- c) Russia
- d) Arabia.

v) Toto glass is used during

- a) breakfast
- b) hi tea
- c) toasting
- d) none of these.

vi) Ideal space required for cover is ..... sq.ft.

- a) 20
- b) 25
- c) 30
- d) 35.

vii) Aisle is a space between

- a) chairs
- b) tables
- c) both (a) & (b)
- d) none of these.

a) Cointreau                      b) Tia maria

c) Benedictine                  d) Kalua.

a) 5                                  b) 10  
c) 15                                 d) 20.

a) late bottle vintage      b) low bottle vintage  
c) light body vintage      d) none of these.

**( Short Answer Type Questions )**

2. Write briefly about Banquet Sales and its function.
3. What is the importance of market research in restaurant planning ?
4. Explain about toast procedure held in banquet.
5. What are duties and responsibilities of Banqueting Manager ?
6. What is the role of MOC in a banquet function ?

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**GROUP – C**

**( Long Answer Type Questions )**

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

7. What is the importance of Inter-departmental coordination of banquet with other department ?
8. What are the stages of restaurant planning ? Explain.
9. What is function prospectus ? Illustrate with diagram.
10. Draw and label with measurement a Coffee shop setup of a 5 star hotel.
11. Plan a banquet menu for 300 pax conference dinner party along with alcoholic beverage.

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