

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)**

**B.H.M.C.T. Sem-II : WINTER : 2024**

**SUBJECT: BASIC FOOD & BEVERAGE SERVICE-II (THEORY)**

Day : Friday  
Date : 06/12/2024

**W-19928-2024**

Time : 10:00 AM-12:30 PM  
Max. Marks : 60

**N.B.:**

- 1) All questions are **COMPULSORY**.
- 2) Answers to both the sections to be written in **SAME** answer booklet.

**SECTION - I**

Q.1) Explain the following: (Any 6) (1 Marks X 6 = 06)

- |           |                  |
|-----------|------------------|
| a) EPOS   | e) Mise en scene |
| b) Brunch | f) Café Complet  |
| c) Cover  | g) Mocha         |
| d) Potage | h) Breakfast     |

Q.2) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Discuss the various items that comprise a Continental breakfast with a cover layout.
- b) Discuss the following types of menu:
  - i) Plat du Jour
  - ii) Cyclic Menu
- c) Discuss the following:
  - i) Single order sheet
  - ii) Service with order
- d) Discuss the various steps involved in the preparation of the restaurant during service.

Q.3) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Discuss the various methods of billing adopted by the restaurants.
- b) Give any eight points of differences between Table d' hote menu and A' la carte menu.
- c) Discuss the following types of Meals
  - i) Breakfast
  - ii) High Tea
- d) Discuss briefly any eight types of specialty tea.

**SECTION - II**

Q.4) Explain the following: (Any 6) (1 Marks X 6 = 06)

- |                    |                |
|--------------------|----------------|
| a) Table d hote    | e) BOT         |
| b) Midnight Snacks | f) Suviant KOT |
| c) Accompaniments  | g) Lunch       |
| d) Espresso        | h) Boisson     |

Q.5) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Discuss the various items that comprise an American breakfast with a cover layout.
- b) Discuss the various modes of payment commonly accepted in the restaurant.
- c) Explain with examples the various ingredients used in the making of aerated beverages.
- d) Discuss the following courses of French Classical menu with 2 examples each:
  - i) Potage
  - ii) Poisson

Q.6) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Give the sequence of French classical menu with two examples of each course.
- b) Plan a full High tea menu with cover.
- c) Discuss the various importance of food and beverage control.
- d) Discuss in detail any four methods of brewing coffee.

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