

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS 2024)
B. Sc. (H & HA) Sem-II : SUMMER : 2025
SUBJECT: FUNDAMENTALS OF FOOD & BEVERAGE SERVICE-II

Day : Wednesday
Date : 21/05/2025

S-30052-2025

Time : 10:00 AM-12:00 PM
Max. Marks : 50

NB :

1. Figures to the right indicate full marks.
2. All questions are compulsory.

- Q. 1 Attempt ANY FIVE of the following: (Fill in the blanks from given options) (1x5)
- 1) Acronym of KOT stands for _____.
(Kitchen Order Ticket/ Kitchen Order Token/ Kitchen Organization Table/ Kitchen Operation Ticket)
 - 2) In _____ KOT method Top copy goes to kitchen or Bar, Second copy goes to Cashier and Third copy remains with Waiter.
(Triplicate/ Duplicate/ Suivant/ Accident)
 - 3) _____ is the first step in the service sequence.
(Serving Food/ Paying Bill/ Presenting Menu Card/ Taking Order)
 - 4) A _____ KOT is generated when the food or beverage order is too lengthy.
(Suivant/ Accident/ Triplicate/ Complimentary)
 - 5) When Continental Breakfast is served with tea then it called _____.
(The Complet/ Cafe Complet/ Full Breakfast/ Cafe).
 - 6) _____ is the first meal of the day.
(Lunch/ Breakfast/ Brunch/ Supper)
 - 7) _____ is a means of communication, informing what the caterer has to offer.
(Menu/ KOT/ BOT/ Brunch)
- Q. 2 Attempt ANY FIVE of the following: (State True or False) (1x5)
- 1) The Menu must not satisfied the guest need.
 - 2) Wine is a fermented alcoholic Beverage.
 - 3) Unfermented grape juice is called Must.
 - 4) Sparkling Wines does not have Carbon dioxide in it.
 - 5) Beer is an alcoholic beverage made from fermented grape juice.
 - 6) Malt is a germinated cereal grain that have been dried in a process called maturation.
 - 7) Beer is made from Barley.
- Q. 3 Attempt ANY FOUR of the following: (5x4)
- 1) Explain The Service Sequence of order taking in Restaurant.
 - 2) Describe various types of Meals.
 - 3) Write a short note on – English Breakfast.
 - 4) Distinguish Between A LA CARTE and TABLE D' HOTE.
 - 5) Explain the factors to be considered while Menu Planning.
 - 6) Write Constraint in Menu Planning.
- Q. 4 Attempt ANY FOUR of the following: (5x4)
- 1) With the help of diagram explain the classification of Wine by nature.
 - 2) Write a four white grapes and four red grapes variety.
 - 3) Describe the process of making white wine.

- 4) Explain Beer making process.
- 5) List and explain the ingredients used in beer making process.
- 6) Write a short note on Ale Beer.

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