

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-II : SUMMER : 2025
SUBJECT: BASIC FOOD & BEVERAGE SERVICE-II

Day : Wednesday
Date : 21/05/2025

S-19859-2025

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) KOT | e) Café Complet |
| b) Afternoon Tea | f) Dummy Waiter |
| c) Cyclic Menu | g) Latte |
| d) Aboyeur | h) Tisanes |

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

- a) Explain the following:
 - i) Suviant KOT
 - ii) Retour Enplace
- b) Discuss the various items that comprise an English breakfast with a cover layout.
- c) Discuss any eight factors to be considered while planning a menu.
- d) Discuss any four major objectives of Food and Beverage control.

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

- a) Discuss the four different methods of taking food and beverage orders from customers.
- b) Discuss different types of meals.
- c) Discuss the following courses of French Classical menu with 2 examples each
 - i) Hors d'oeuvre
 - ii) Fromage
- d) Classify and briefly discuss non alcoholic hot beverages giving two examples each.

SECTION - II

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

- | | |
|-----------------|-------------------------|
| a) Table d hote | e) BOT |
| b) Supper | f) Accident KOT |
| c) The Complet | g) Carte du Jour |
| d) Espresso | h) Single point service |

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

- a) Discuss the various methods of billing adopted by the restaurants.
- b) Discuss the various items that comprise a Continental breakfast with a cover layout.
- c) Plan a five course French classical menu with cover and accompaniments.
- d) Discuss briefly any eight types of specialty tea.

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) Define ECR. List down the various uses and advantages of ECR in catering establishments.
- d) Discuss in detail any four methods of brewing coffee.
