

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

Day : Thursday
Date : 04/12/2025

W-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) _____ KOT is used when complimentary portion of food is to be served to an upset guest.
(Complimentary/ Supplement/ No Charge/ Suivant)
 - 2) _____ billing is the most common catering events.
(Account/ Cash/ Credit Card/ Debit Card)
 - 3) When alcoholic beverage is transferred between departments for food preparation purpose then _____ KOT is raised.
(Accident/ Supplement/ No Charge/ Suivant)
 - 4) _____ & _____ usually made up to three copies in different color for identification purpose which helps to control and manage.
(KOT & BOT, Duplicate & Triplicate, Account Billing & Cash Billing, Credit Card & debit Card)
 - 5) Continental Breakfast served with coffee is called _____.
(Cafe Complet/ The Complet/ Cappuccino / Espresso)
 - 6) _____ is type of meal which is served to guest after 12:00 PM.
(Brunch/ Supper/ Midnight Snacks/ Dinner)
 - 7) TABLE D' HOTE is a French word means _____.
(According to the Card/ Table of the Host/ Dish of the Day/ Menu of the Day)
- Q. 2 Attempt ANY FIVE of the following: (State True or False) (1x5)
- 1) Hors D' Oeuvre is considered as a first course of meal.
 - 2) Every Champagne is a Sparkling Wine but every Sparkling wine is not a Champagne.
 - 3) Aromatized Wines are considered as a after meal wine.
 - 4) Fining is a process of clearing of cloudy wine into clear wine.
 - 5) Beer is brewed and fermented alcoholic beverage, made usually from malted barley.
 - 6) Addition of Carbon di Oxide in beer making process is called oxidation.
 - 7) Lager is a top fermented Beer.
- Q. 3 Attempt ANY FOUR of the following: (5x4)
- 1) Explain the various method of order taking.
 - 2) Describe various types of Meals.
 - 3) Write a short note on Indian Breakfast.
 - 4) Explain the types of menu.
 - 5) Explain Advantages and Disadvantages of A LA CARTE menu.
 - 6) Distinguish Between A LA CARTE and TABLE D' HOTE.
- Q. 4 Attempt ANY FOUR of the following: (5x4)
- 1) Explain LA MÉTHODE CHAMPENOISE.
 - 2) What is Wine and elaborate classification of wine by Color.

- 3) List any four white and any four red grapes variety in wine making procedure.
- 4) Distinguish Between Ale Beer and Lager Beer.
- 5) Explain is Beer and ingredients used in brewing process in one line.
- 6) Explain Brewing process.

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