



NP – 443

II Semester B.H.M. Examination, July/August 2024

(NEP)

HOTEL MANAGEMENT

HMC – 5 : Food and Beverage Service – II

Time : 2½ Hours

Max. Marks : 60

- Instructions :** 1) Read the **instructions** carefully.
2) **Draw** formats **wherever** necessary.
3) **Number** the answer **correctly**.

SECTION – A

Answer **any five** of the following questions :

(5×2=10)

1. a) Define “IN SITU” Service.
- b) Name any two varieties of Caviar.
- c) What is cafe complete ?
- d) Define Menu.
- e) Define decaffeinated coffee.
- f) What is Carte du jour ?
- g) Give two examples of Hors d’ oeuvres.

SECTION – B

Answer **any four** questions :

(4×5=20)

2. Give the accompaniments and cover for the following :
 - a) Shrimp cocktail.
 - b) Cheese.
 - c) Roast duck.
 - d) Grilled steak.
 - e) Tomato juice.

P.T.O.



3. Elaborate on the basics of menu designing.
4. List the golden rules for making tea.
5. Briefly explain the “Table Service”.
6. Elaborate on the types of butler service.

SECTION – C

Answer **any three** questions :

(3×10=30)

7. Elaborate on the origin and types of menu found in a restaurant.
 8. Elucidate the various types of breakfast service with its cover.
 9. Explain the service sequence of room service.
 10. List the various equipment used in a Gueridon trolley.
 11. Elaborate on the origin, meaning and importance of butler service.
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