



NP – 324

**II Semester B.H.M. Examination, August/September 2023  
(NEP)**

**HOTEL MANAGEMENT**

**HM C – 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 answers **correctly**.

**SECTION – A**

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

**(5×2=10)**

- a) What is Caviar ?
- b) Name any two types of Assisted Services.
- c) What is the difference between Entré and Entremets ?
- d) What do you understand by term Bill of fare ?
- e) Write any four types of Breakfast rolls.
- f) Name any four liquors and liquers used in Flambe dishes.
- g) Write any four major roles of a Butler.

**SECTION – B**

Answer **any four** questions :

**(4×5=20)**

- 2. Explain briefly on tools and techniques while planning/designing a Menu.
- 3. Differentiate between Russian Service and French Service by its style and procedure.
- 4. Draw any gueridon Trolley and explain its services in the speciality restaurant.
- 5. Distinguish between A la Carte and TDH.

P.T.O.



6. Describe about the following :

- i) Silver Service.
- ii) American Service
- iii) Buttlar responsibilities.

SECTION – C

Answer **any three** questions :

(3×10=30)

7. Write in detail about various types of Menu with example.

8. Compile and explain a 7 course French classical menu with cover and accompaniments.

9. Explain in detail about the following :

- i) Waiter service.
- ii) Assisted service.
- iii) Self service.

10. Write in detail about various breakfast service with its cover set up for all the foods served.

11. Explain step by step procedure on following preparation with its cover set up and layout :

- i) Banana Flambé.
- ii) Crepe Suzette.
- iii) Cocktail de Crevette.
- iv) Cheviés Jubilee.