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2nd Sem / Hotel Management & Catering Technology
Subject : Food & Beverage Service - II

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory
(6x1=6)

Q.1 BOT Stands for?

- a) Banquet Order Ticket
- b) Kitchen for Trainees
- c) Beverage order ticket
- d) none of the above

Q.2 The size of a King cigarette is?

- a) 30mm
- b) 50mm
- c) 40mm
- d) 70mm

Q.3 Chai chaksa Baris brand name of?

- a) Coffee
- b) Tea
- c) Beer
- d) Spring water

Q.4 The other name for black coffee is?

- a) Americano
- b) Earl grey
- c) Espresso
- d) Cappuccino

Q.5 Capacity of a Shot glass is?

- a) 6oz
- b) 10oz
- c) 5oz
- d) 2oz

Q.6 The largest hotel chain in the world is?

- a) Hilton
- b) ITC
- c) Taj
- d) Marriott

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Minestrone is a famous soup from _____.

Q.8 Sorbet course is served after _____ course.

Q.9 Famous cigars are produced in which country _____.

Q.10 Diameter of a large plate is _____ inches.

Q.11 Beverage service is done from _____ side.

Q.12 The term “Table of the host” refers to _____ menu.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Draw the format for Beverage Order Sheet.

Q.14 Write a short note on Room Service.

Q.15 Explain Mise-en-scene.

Q.16 Explain table d'hote menu with an example.

Q.17 Explain Nourishing beverages with examples.

Q.18 Explain American breakfast.

Q.19 Explain the origin of menu.

Q.20 Explain Transport Catering.

Q.21 Name any 5 International Cigarettes brands.

Q.22 Explain the storage of cigars.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Discuss the various types of services in the catering industry.

Q.24 Explain the various types of non-alcoholic beverages.

Q.25 Explain the processing of coffee.