

- Q.18 What are the typical components of an Afternoon/High Tea menu?
- Q.19 Write down the different colors of cigars and what they indicate.
- Q.20 What are the key factors to keep in mind while serving a stimulating beverages to a customer?
- Q.21 How should cigarettes be stored to maintain their freshness?
- Q.22 What is the difference between triplicate and duplicate checking system in a restaurant?

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Define non-alcoholic beverages and classify them.
- Q.24 Describe the concept of mise-en-place and its significance in the food service industry. How does it differ from mise-en-scene.
- Q.25 Describe the different types of cigarettes and their brand names.

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

Time : 3 Hrs. M.M. : 60

SECTION-A

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

- Q.1 Which of the following is an example of a stimulating beverage?
a) Water b) Orange juice
c) Red Bull d) Lemonade
- Q.2 Which type of menu offers a range of dishes at individual prices?
a) Ala carte b) Buffet
c) Pre-set d) Tasting
- Q.3 Which type of food service involves the food being plated in the kitchen and then brought to the guest's table?
a) Silver service b) Pre-platted service
c) Cafeteria service d) Room service

- Q.4 What is the full form of KOT?
 a) Kitchen Order Terminal
 b) Kitchen Order Tracker
 c) Kitchen Order Token
 d) Kitchen Order Ticket
- Q.5 Which of the following is a popular pipe tobacco brand?
 a) Mac Baren b) Montecristo
 c) Padron d) None of the above
- Q.6 Which of the following food item is NOT included in a continental breakfast cover?
 a) Croissants, Pastries, and coffee
 b) Pastries
 c) Eggs
 d) Tea/Coffee
- Q.9 _____ is a combination of breakfast and lunch items and is typically served later in the morning or early afternoon.
- Q.10 The _____ checking system involves creating three copies of an order or bill and distributing them to different staff members for verification.
- Q.11 Brand names of non-alcoholic beverages are not important in the hospitality industry. (True/False)
- Q.12 Mise-en-scene is the process of preparing and arranging all the necessary items and equipment for service. (True/False)

SECTION-B

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

- Q.7 The three classification of non-alcoholic beverages are nourishing, _____ and refreshing
- Q.8 Marlboro, Camel, and Winston are examples of popular cigarette brands. (True/False)

SECTION-C

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

- Q.13 List the 10 brand names of non-alcoholic beverages.
- Q.14 Define menu planning and list the objectives of menu planning.
- Q.15 Explain the term "gueridon service".
- Q.16 What are the steps involved in making a bill for a customer in a restaurant?
- Q.17 How is silver service different from pre-plated service? Discuss with examples.