

- Q.19 Describe the importance of triplicate checking system in sales control and give an example.
- Q.20 What are some common mistakes to avoid when storing cigars?
- Q.21 What is a Brunch menu and give some examples of dishes that may be included.
- Q.22 Summarize the main features of American Breakfast.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 What are the different types of food service? Explain the key characteristics and advantages of each type.
- Q.24 What is the purpose of Quick service menu & Customer Bill in a restaurant? How is the Bill made in a restaurant?
- Q.25 What are the best practices for storing and caring for cigarettes and cigars, and how do these practices vary based on the type of tobacco product?

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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 Which of the following is an example of a non-alcoholic drink that can be served hot or cold?
 a) Lemonade b) Tea
 c) Orange juice d) Energy drink
- Q.2 Which type of meal is typically served late in the evening and is often a light snack before bedtime?
 a) Breakfast b) Brunch
 c) Afternoon tea d) Supper
- Q.3 Which type of food service involves the preparation of dishes on a mobile trolley at the guest's table?
 a) Silver service b) Pre-platted service
 c) Gueridon service d) Lounge service

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- Q.4 How are KOTs typically organized in restaurant?
- a) By table number
 - b) By server name
 - c) By menu item
 - d) By payment method
- Q.5 How should cigarettes and cigars be stored ?
- a) In a cool, dry place with low humidity
 - b) In an airtight container or humidor
 - c) Away from direct sunlight
 - d) All of the above
- Q.6 Which of the following is a brand of nourishing beverage?
- a) Coca-Cola
 - b) Red Bull
 - c) Horlicks
 - d) Sprite

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

- Q.7 Espresso and black coffee are examples of _____
- Q.8 Cigars are generally more expensive than cigarettes. (True/False)
- Q.9 Room service involves guests picking up their food from a counter a table. (True/False)
- Q.10 Supper is a meal that is typically served early in the morning. (True/False)

- Q.11 A _____ menu is designed to offer quick and efficient service, with items that can be prepared and served quickly.
- Q.12 in _____ service, food is presented on a table or counter and guests serve themselves.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

- Q.13 Define nourishing beverages and give examples of such beverages.
- Q.14 Name the types of menus and describe each of them briefly.
- Q.15 What is the meaning of "mise-en-place"? Describe its importance in food service preparation.
- Q.16 Name some popular cigar brand names and their characteristics.
- Q.17 Note down the steps involved in preparing and serving non-alcoholic beverages.
- Q.18 What are the different types of Cash Handling equipment used in restaurants? Describe their functions.