

Q.22 Explain the process of curing tobacco and why it's necessary.

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SECTION-D

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

Q.23 Write a detail note on types of teas & also explain how they are served.

Q.24 Explain in detail various objectives of menu planning.

Q.25 Discuss various points to be kept in mind while planning a Buffet.

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 these is not a type of tea?

- a) Black
- b) Green
- c) Blue
- d) Oolong

Q.2 Which type of menu offers several courses grouped together at a set price?

- a) À la carte
- b) Table d'hôte
- c) Cyclical menu
- d) Du jour menu

Q.3 Which drink contains water, sugar, lemon and sometimes mint or basil?

- a) Soda
- b) Lemonade
- c) Lassi
- d) Iced tea

(20)

(4)

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(1)

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Q.4 Which type of service involves servers using a fork and spoon to serve food from a platter directly to the guest's plate?

- a) Plated service
- b) English service
- c) Silver service
- d) Buffet service

Q.5 In France, what is the main midday meal called?

- a) Petit déjeuner
- b) Dîner
- c) Souper
- d) Déjeuner

Q.6 Which type of service involves delivering food directly to a guest's hotel room?

- a) Plated service
- b) Buffet service
- c) Room service
- d) Cart service

SECTION-B

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

Q.7 Explain various points to be kept in mind while preparing layered mocktails.

Q.8 Enumerate the primary meals of the day.

Q.9 Describe the characteristics of the table service method.

Q.10 Explain the process of cover laying.

Q.11 Define tobacco and its primary active ingredient.

Q.12 Describe the purpose of the Kitchen Order Ticket.

SECTION-C

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

Q.13 Summarize Stimulating beverages.

Q.14 Discuss Cyclic Menu.

Q.15 Write a short note on Brunch.

Q.16 Write key features of "table de hoté menu".

Q.17 Describe the term "Mise-en-Scène".

Q.18 Who is Sommelier?

Q.19 Briefly explain the types of cigars.

Q.20 Elaborate various features of Lounge Service.

Q.21 Write a short note on preparation & service of Milk tea.