

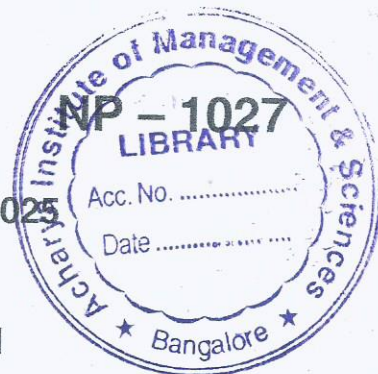


II Semester B.H.M. Examination, June/July 2025

(NEP)

HOTEL MANAGEMENT

HMC – 5 : Food and Beverage Service – II



Time : 2½ Hours

Max. Marks : 60

Instructions : 1) Read and answer **correctly**.
2) Attend the **necessary** questions.

SECTION – A

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

(5×2=10)

- | | |
|---|---|
| a) What are the two categories of menus ? | 2 |
| b) Write down the cover and accompaniments for roast chicken. | 2 |
| c) Define room service. | 2 |
| d) Name any two guridon trolley's. | 2 |
| e) What do you mean by butter service ? | 2 |
| f) State few handling situation in restaurant. | 2 |
| g) Define Mirepoix. | 2 |

SECTION – B

Answer **any four** questions.

(4×5=20)

2. Give the accompaniments and cover for the following :

5

- a) Smoked salmon
- b) Minestrone
- c) Omelettes
- d) Roast beef
- e) Chicken Tikka.

P.T.O.



3. Explain the Mis en place activities required for breakfast service in the room. 5
4. What are the equipment used in the gurdon ? Explain each equipment. 5
5. List and explain the special tea blends available in the market. 5
6. Write down and explain the essential techniques of butter service. 5

SECTION – C

Answer **any three** questions.

(3×10=30)

7. Describe the types of menu and its advantages and disadvantages. 10
 8. What are the various methods of collecting room service order ? Explain with advantages and limitations. 10
 9. Elaborate the french classical menu with examples. 10
 10. Menu is a sales tool, explain in detail. 10
 11. How do you deal with the following situation : 10
 - a) Dish served spoiled
 - b) Dish dropped
 - c) Lost children
 - d) Accident.
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