



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.



3. Explain the Mis en place activities required for breakfast service in the room. 5
4. What are the equipment used in the guridon ? 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 :
 - a) Dish served spoiled
 - b) Dish dropped
 - c) Lost children
 - d) Accident.