|                           | <u>Utech</u>                              |
|---------------------------|---|
| Name :                    |   |
| DUM                       |   |
| Roll No.:                 | To Alexand (N' Exempled pr. Stad Explored |
| Invigilator's Signature : |   |

### CS/BHM (OLD)/SEM-6/HM-604/2011 2011 FOOD AND BEVERAGE SERVICE

Time Allotted: 3 Hours Full Marks: 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

# GROUP – A piective Type Questions

|    |     |        | (Objective Type Questions)                    |
|----|-----|--------|---|
| 1. | Ans | swer t | the following questions: $10 \times 1 = 10$   |
|    | A)  | Fill   | in the blanks :                               |
|    |     | i)     | Peg measurer is also known as                 |
|    |     | ii)    | EOQ is also known as                          |
|    |     | iii)   | The serving temperature of fortified wine is  |
|    |     |        |   |
|    |     | iv)    | The glass used for serving forzen and chilled |
|    |     |        | cocktails is known as                         |
|    |     | v)     | L-3 licence is required for serving liquor in |
|    |     |        |   |

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#### CS/BHM (OLD)/SEM-6/HM-604/2011

B) State True or False:

- O Ulech
- vi) Caffé latte is coffee with milk.
- vii) Vermouth can be served as dessert wine.
- viii) If we multiply APC by NOC, we get total sales.
- ix) Crêpe Suzette is a flambé dessert.
- x) Outlets having off-licence can sell alcoholic beverages to the guests for their consumption at the premises of the hotel.

## GROUP – B ( Short Answer Type Questions )

Write short notes on any three of the following.

 $3 \times 5 = 15$ 

- 2. Advantages and disadvantages of buffet service.
- 3. Bin card and its advantages.
- 4. 'Re-order level' of alcoholic beverages.
- 5. Dishwashing machine.
- 6. Flambé dishes.
- 7. Ullage.

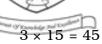
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#### **GROUP - C**

### (Long Answer Type Questions)

Answer any three of the following.



- 8. a) Describe, in detail, the job responsibilities of the kitchen stewarding department of a 5 star hotel.
  - b) Mention any one method of polishing silver. 10 + 5
- 9. Classify types of Bar. What are the different parts of any particular Bar?
- 10. Discuss in detail the steps followed in beverage control in hotel bars.
- 11. a) What is gué ridon service?
  - b) Describe the advantages and disadvantages of gué ridon service in a restaurant.
  - c) Name three different trollies used for gué ridon service and also mention three dishes prepared through these trollies. 2 + 10 + 3
- 12. Illustrate with examples the banquet reservation procedure and tools used for booking parties.
- 13. Give an account of all the bar equipment, with the use of each.

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