



Name :

Roll No. :

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
(Objective Type Questions)

1. Answer the following questions : 10 × 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 frozen and chilled
cocktails is known as
- v) L-3 licence is required for serving liquor in
.....

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B) State *True* or *False* :

- 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.



GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following.

3 × 15 = 45

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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