

SECTION-D

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

- Q.23 Classify & explain non-alcoholic beverages.
- Q.24 Explain in detail the room service process.
- Q.25 Elaborate various form of services used in a Five star hotels.

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Roll No.

Sem. 2nd/ Hotel Management & Catering Technology Sub. : Food & Beverage Service-II

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which beverage is made from the leaves of Camellia sinensis?
- a) Coffee b) Tea
- c) Cocoa d) Lemonade
- Q.2 Which type of menu changes regularly, often daily?
- a) A la Carte b) Table d'hôte
- c) Cyclical menu d) Du jour menu
- Q.3 What combination of meals is brunch derived from?
- a) Lunch + Dinner b) Breakfast + Lunch
- c) Breakfast + Dinner d) Teatime + Dinner

- 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 Which system involves three copies of the same order to ensure better coordination between the kitchen, service and billing sections?
- a) Duplicate Checking system
b) Single order sheet
c) Quick service menu
d) Triplicate checking system
- Q.6 Which of the following meals is commonly associated with the after noon in the UK and involves tea and light snacks?
- a) brunch b) Elevenses
c) Afternoon tea d) Breakfast

SECTION-B

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

- Q.7 Explain the difference between a soft drink and a mock tail.

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- Q.8 Enumerate the primary meals of the day.
- Q.9 Describe the characteristics of the table service method.
- Q.10 Explain cover.
- Q.11 Discuss the challenges and benefits of using seasonal ingredients in menu planning.
- Q.12 What is KOT?

SECTION-C

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

- Q.13 Summarize refreshing beverages.
- Q.14 Discuss types of Menus.
- Q.15 Write a short note on High tea.
- Q.16 Write key features of "A la Carte Menu".
- Q.17 Describe the term "Mise-en-place".
- Q.18 Who is Restaurant Cashier?
- Q.19 Briefly explain the storage of cigar.
- Q.20 Elaborate various features of Lounge Service.
- Q.21 Write a short note on preparation & service of Milk tea.
- Q.22 Explain Supper.

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