

- (c) Explain in detail about volume forecasting.
- (d) Write the uses of the following:
- (i) Grape scissors
 - (ii) Cereal bowl
 - (iii) Snail dish
 - (iv) Tea saucer
 - (v) Joint plate
- (e) How would you handle the following situation:
- (i) A guest complains for tea being served to him was not hot enough?
- OR
- (ii) A resident guest walks-off without settling his restaurant bill.
- (f) Suggest the cover layout of the following:
- (i) Rava dosa with sambar, chutney & hot coffee.
 - (ii) Hot tea with lemons along with fried fish.
 - (iii) Sliced fresh mango and cold coffee with ice-cream.
-

Printed Pages : 4



HMCT202

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 174214

Roll No.

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BHMCT
(SEM. II) THEORY EXAM. 2014-15
FOOD AND BEVERAGES SERVICE-II

Time : 2 Hours]

[Total Marks : 50

Note : Attempt the questions from each section as indicated.

SECTION - A

Q1. Attempt any *ten* question of the following or fill in the blanks : 1x10=10

- (a) What is the other name for American Service?
- (b) Write a brand of mineral water from India.

- (c) The French term for tobacco is _____.
- (d) Which country is the largest producer of tea?
- (e) A'la carte means _____.
- (f) Name the brand of chocolate drink available in India.
- (g) What do you understand by Hors' d'oeuvre?
- (h) Corona means _____.
- (i) Fixed menu is referred to as _____.
- (j) What type of a cheese is Stilton?
- (k) BOT means _____.
- (l) _____ is used for cleaning pipes.

SECTION - B

Q2. Attempt any *five* questions of the following : 3x5=15

- (a) Briefly explain Hi-tea.
- (b) Write the accompaniments of the following:
 - (i) Chicken liver on toast
 - (ii) Hot milk

- (iii) Masala dosa
- (c) Write the things required for garnishing the following:
 - (i) Smoked salmon
 - (ii) Diced melon
 - (iii) Tomato juice
- (d) How is a guest greeted and seated in a restaurant?
- (e) Write a short note on diseases/pests affecting tobacco.
- (f) What are the duties of a buss boy?

SECTION - C

Q3. Attempt any *five* questions of the following : 5x5=25

- (a) Write in brief about the following courses of the French classical menu:
 - (i) Potage
 - (ii) Entre
 - (iii) Sorbet
- (b) Explain the English breakfast and write a menu for it.