

SECTION - C

- Q3.** Attempt any *five* questions of the following: 5x5=25
- (a) What is the procedure for placing an order for a guest in a restaurant by utilizing a triplicate KOT?
 - (b) Illustrate with examples the dishes that are served in the French classical menu's courses like potage, releve, roti and entremet.
 - (c) What are the different modes of payment available in a restaurant?
 - (d) What is volume forecasting? Explain it's advantages to restaurant personnel.
 - (e) Write the three brands for each of the following:
 - (i) Havana cigars
 - (ii) Indian tea
 - (iii) Blue - vein cheese.
 - (f) Briefly explain any *two* of the following:
 - (i) Table reservation register
 - (ii) Elevenses
 - (iii) Sales summary sheet.

Printed Pages : 4



NBHM202

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

PAPER ID : 174220

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 the question or fill in the blanks of the following (any *ten*):

1x10=10

- (a) What is Slip cloth?
- (b) Dummy waiter is also referred to as _____.

- (c) The in English would mean _____.
- (d) Botanical name of tea plant is _____.
- (e) Churchill is a _____.
- (f) Length of a King - size cigarette is usually _____.
- (g) KOT means _____.
- (h) Meat Pie can be served in the course of French classical menu known as _____.
- (i) CTC (with reference to tea) means _____.
- (j) Leading coffee producing country is _____.
- (k) Humidor is used for _____.
- (l) Tea cake and pastries are served during _____.

SECTION - B

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

- (a) Write the accompaniments to the following:
 - (i) Tomato soup
 - (ii) Croissant

- (iii) Musk melon.
- (b) Write the name of the garnishing things required Garnishes for the following:
 - (i) Iced tea
 - (ii) Vanilla ice-cream
 - (iii) Papaya boat
- (c) Write the cover requirements for the following:
 - (i) Cornflakes with cold milk.
 - (ii) Hard - boiled eggs
 - (iii) Masala dosa with sambar and coconut chutney.
- (d) Write the French names/terms for the following:
 - (i) Coffee with cake
 - (ii) Bread and butter
 - (iii) Fried fish
- (e) What qualities should a steward possess to offer efficient service to a guest in a restaurant?
- (f) What are the similarities and differences between French and Russian services?