



SG – 591

II Semester B.H.M. Examination, Sept./Oct. 2021
(Repeater) (Prior to 2012-13)
HOTEL MANAGEMENT
Paper – 2.2 : Food and Beverage Service – II
(100 marks – 2011-12 only/80 marks – Prior to 2011-12)

Time : 3 Hours

Max. Marks : 80/100

- Instructions :** 1) *Students of Batch 2010 and before must attempt upto Section – C.*
2) *Students of Batch 2011 onwards must attempt upto Section – D.*
3) **Draw diagrams wherever required.**

SECTION – A

1. Answer **any 10** question out of the twelve question **not exceeding four** sentences. **Each** question carries **2** marks : **(10×2=20)**
- What is carvery service ?
 - What is chicory ?
 - What is sit down buffet ?
 - What is the accompaniment for roast beef ?
 - Define camellia senesis.
 - What is entrée ?
 - What is café complete ?
 - Name the French term for oyster and lobster.
 - What is a breakfast door knob card ?
 - Name any two examples of stimulating beverages.
 - What is "Guerdon Service" ?
 - Who invented the menu ?

P.T.O.



SECTION – B

Answer **any 3** questions out of 5 questions **not** exceeding **one** page **each**.

Each question carries **5** marks :

(3×5=15)

2. Plan a three course French classical menu featuring a soup, a main course and dessert course.
3. Differentiate a/a carter menu and table d'hote menu.
4. Discuss the manufacturing process of tea.
5. Explain any 5 different types of service.
6. Write a note on buffet breakfast.

SECTION – C

Answer **any 3** questions out of 5 question **not** exceeding **3** pages. **Each** question carries **15** marks :

(3×15=45)

7. What are the basic aspect of designing a menu ?
8. Explain cycle service in room service.
9. What are the different stages in the processing of Cocoa ?
10. What are the rules for serving at the table ?
11. Draw the Banquet function prospectus and fill the details for a conference of 60 pay with a working lunch.

SECTION – D

Answer **any one** question out of two questions **not** exceeding **5** pages.

This question carries **20** marks :

(1×20=20)

12. Explain the types of service in detail.
 13. Classify non-alcoholic beverages. Explain in detail with suitable examples.
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