

II Semester B.H.M. Examination, September/October 2021
(CBCS) (F + R) (2015-16 and Onwards)
HOTEL MANAGEMENT

Paper – 2.3 : Food and Beverage Service – II

Time : 3 Hours

Max. Marks : 70

- Instructions :** 1) Number the answer **correctly**.
2) Do not answer **extra** questions.

SECTION – A

1. Answer **any five** questions, **each** question carries **2** marks. **(5×2=10)**
- What is American Service ?
 - What is cafe au lait ?
 - What is Carvery service ?
 - Name any Egg preparations which is served in breakfast.
 - Who invented the Menu ?
 - Name any two brands of sparkling water.
 - Mention two example of entremets

SECTION – B

Answer **any three** questions, **each** question carries **6** marks. **(3×6=18)**

2. Write a short note on :
- Silver service
 - Filter coffee
 - Tisanes
3. Explain the service procedure for an English breakfast.
4. Explain the method of making coffee.
5. Explain the different types of buffets.
6. Draw the different forms and formats used In-Room Dinning.



SECTION – C

Answer **any three** questions, **each** question carries **14** marks.

(3×14=42)

7. List the 11 courses of French classical menu with suitable example.
 8. Explain the factors that determine the style of service in a catering establishment.
 9. Explain the various types of Buffet equipments.
 10. Explain the classification of Non-alcoholic beverages with example.
 11. Write a note on :
 - a) Door knob
 - b) Asserted service
 - c) RSOT control sheet.
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