



MBG-010-1042002 Seat No. _____

**First Year Bachelor of Hotel & Tourism
Management (Sem. II) (CBCS) Examination**

March / April - 2018

**2.2 : Food & Beverage Service - II
(New Course)**

Faculty Code : 010

Subject Code : 1042002

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) The maximum marks are 70. All questions carry equal marks.
- (2) The maximum marks are assigned in front of each question.
- (3) Options, if any, are indicated.

- 1 Fill in the blanks : 14
- (a) In Non-captive market segment customer has _____ choice.
- (b) _____ is the exotic, sub tropical, pear shaped fruit with a shiny green skin, classified under Hors d'oeuvre.
- (c) _____ is the method of adding a small amount of partly fermented wort to the brew during lagering for secondary fermentation and carbonation.
- (d) Lambrini and Ritz are brands of _____
- (e) _____ is the enzyme which converts the adjunct's starch into maltose.
- (f) Three or four oysters rolled in bacon and grilled garnish with chopped parsley and served with noisette butter is a famous hors d'oeuvre named as _____

- (g) Beluga and Sevruga are the subspecies of _____
- (h) _____ can be described as the estimation of the requirements in terms of the raw materials and other related commodities for facilitating the product.
- (i) A famous Beer brand named "Carlsberg" comes from _____ country.
- (j) _____ is the meal which comprises of food items from both lunch and breakfast.
- (k) Fruits such as loquat, peaches, plums, apricot are served in _____ course of French classical menu.
- (l) _____ are herbal infusions or flavoured teas mainly consumed for medicinal purposes.
- (m) _____ is the bottom fermented yeast used in production of lagers.
- (n) The concept of _____ started with the emergence of requirement of food and beverage at desired place to seek privacy and isolation from public.

2 Write short Notes on the Following : (Any **Two**) **2×7=14**

- (a) Enlist sequentially all the courses under French classical menu with their English names.
- (b) Enlist the 02 examples each of dishes categorized under each course of FCM.
- (c) Define the word Menu and explain briefly types of menu found in catering industry.
- (d) Explain briefly about classical Hors d'oeuvres with appropriate examples and accompaniments.

3 Attempt any two **from** the following questions : **2×7=14**

- (a) Explain the Beer making process in brief, along with a flowchart showing the sequence of processes.
- (b) Write about the basic ingredients used in making beer.
- (c) Enlist 10 types of Beer and explain any three types in brief.

- 4 Attempt any **two** from the following questions : **2×7=14**
- (a) Enlist control systems used in different stages of operations and explain about billing methods practiced in restaurants.
 - (b) Write a short note on Breakfast Card.
 - (c) Write a short note on F&B control cycle and monitoring.
- 5 Attempt any **two** from the following questions : **2×7=14**
- (a) What is Cider? Explain briefly its production process and enlist its 04 popular brands.
 - (b) List down points under service procedure of Tea.
 - (c) Enlist the methods of making coffee and explain any two in detail.
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