



DAY-010-1202002 Seat No. _____

First Year B. H. T. M. (Sem. II) (CBCS) Examination

May - 2022

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

Faculty Code : 010

Subject Code : 1202002

Time : $2\frac{1}{2}$ Hours]

[Total Marks : 70

- Instructions :** (1) Question 1, 2 and 3 are compulsory. Attempt any 3 from Questions 4 to 8.
(2) The maximum marks are assigned in front of each question.

1 Do as directed : 7+7=14

(a) Fill in the blanks :

(i) When breakfast ends with coffee it known as _____.

(ii) Porridge is an example of _____ whereas Gouda is an example of _____ cheese.

(iii) Full form of EMT is _____.

(iv) _____ was given its name because it was traditionally served at higher dinner tables.

(v) Cherry Bakewell's can be served in _____.

(vi) Grilled herring will be served in _____ breakfast.

(b) Define the following terms :

(i) A la Carte menu

(ii) BOT

(iii) Electronic Cash Register

(iv) Afternoon tea

(v) Catering

(vi) Agneau

(vii) Brunch

2 Write short notes on any two from the following : 2×4=8

(a) Oeuf as a course with at least four examples.

(b) Matcha tea macrons.

(c) Caviare.

(d) Differences between Continental breakfast and American breakfast.

3 Match the following : 6×1=6

A	B
Bon appétit	Enjoy the meal
la carte	no smoking
Végétarien	Cheers!
Allergique	Diabetic
Diabétique	Menu
défense de fumer	allergic to
A la vôtre	Vegetarian

4 Define the term 'menu'. What is an Italy's contribution to the European classical menu ? Explain first 07 French classical menu course with an example and accompaniment. 14

OR

4 What is KOT ? Explain in detail by giving an example of any two types of it. Also define and explain what is afternoon tea by giving at least 02 examples also mention how to service it. 14

5 Define the term 'breakfast'. Describe Indian breakfast by giving at least 04 examples of the same. Also Explain the Objective of Menu and Menu planning. 14

6 What is relève ? Describe it by giving at least 03 examples dishes of the course. Give the cover and accompaniments (with proper crockery) of Chateaubriand. 14

7 What is cheese ? Explain all the four types of cheese with at least 03 examples of each. Indicate the common cover and accompaniments (with proper crockery). 14

8 Describe Suivant check and accidental check with the help of formats and examples. Also draw the cover set up of Continental breakfast. 14