



Seat No. _____

HAA-010-1202002

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

May - 2023

2.2 : Food & Beverage Service - II**

Faculty Code : 010

Subject Code : 1202002

Time : 2:30 Hours / Total Marks : 70

- Instructions :**
- (1) All questions carry 14 marks each.
 - (2) Attempt any one question from Question 1 and 2.
 - (3) Question 3 is compulsory.
 - (4) Attempt any three questions from Question 4 to 10.

1 Match the following : 14

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|---------------------|--|
| (A) à la Grecque | (i) White Onion Sauce |
| (B) Beef | (ii) Thymus or pancreas either from calf or lamb |
| (C) Boiled Mutton | (iii) Small cut of meat from the rib of lamb |
| (D) Dubarry | (iv) Semolina paste cut into rounds, with tomato sauce |
| (E) Française | (v) Rissolle made from filling the ingredients in a thick sauce in pancakes, coated in bread crumbs and fried. |
| (F) Gnocchi Romaine | (vi) Parsley Sauce |
| (G) Ham | (vii) Mint Sauce |
| (H) Kromeskies | (viii) Miniature choux balls |
| (I) Lamb | (ix) Lettuce hearts, tomato, hard-boiled egg, with vinaigrette |
| (J) Noisette | (x) Horseradish Sauce |
| (K) Pork | (xi) Dressing made from olive oil, lemon juice, and seasonings |
| (L) Princesse | (xii) Cauliflower |
| (M) Profiteroles | (xiii) Caper Sauce |
| (N) Roast Mutton | (xiv) Asparagus tips, truffles |
| (O) Sweetbread | (xv) Apple Sauce |

2 Do as directed : 7+7=14

(a) Translate the following in English with correct spelling : 7

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|-----------------|---------------------|
| (i) Avocats | (viii) Escargots |
| (ii) Frappé | (ix) Champignons |
| (iii) Crevettes | (x) Navets |
| (iv) Anguille | (xi) Tortue |
| (v) Saumon | (xii) <i>Pêche</i> |
| (vi) Fumé | (xiii) <i>Dinde</i> |
| (vii) Truite | (xiv) <i>Crêpes</i> |

(b) Match the following : 7

- | | |
|----------------------------------|---------------------|
| (A) Café Royale or Parisienne | (i) Vodka |
| (B) Calypso coffee | (ii) Tia Maria |
| (C) Highland coffee | (iii) Scotch Whisky |
| (D) Jamaican or Caribbean coffee | (iv) Rum |
| (E) Monk's coffee | (v) Kirsch |
| (F) Russian coffee | (vi) Cointreau |
| (G) Seville coffee | (vii) Brandy |
| (H) Swiss coffee | (viii) Benedictine |

3 Write short notes on any **four** : $4 \times 3\frac{1}{2} = 14$

- (a) Service Gear and Uses of Service Salver.
- (b) Entremet with Fraises Royale.
- (c) Entree and its classification.
- (d) Scotch Woodcock.
- (e) Factors affecting menu.
- (f) Quiche Lorraine or Soufflé Florentine.
- (g) Irish Stew.
- (h) Grillades.
- (i) Bouillabaisse.
- (j) Saumon Poché.

- 4 Write a detailed note on water, indicating the classification, types, service, and few brands of each category. 14
- 5 What is menu? Write a detailed note on table d'hôte menu, indicating the features and sequence of layout with the help of neat diagram. 14
- 6 Indicating the list of the classical sequence of The European Classical Sequential Menu, briefly describe Hors d'oeuvre or oeufs. Also indicate the cover and accompaniments of Les Huîtres and Œufs Poché Bénédicte. 14
- 7 Indicating the list of the classical sequence of The European Classical Sequential Menu, briefly describe Farineux or Potage and its service. Also indicate the cover and accompaniments of Caviare and Bortsch. 14
- 8 Indicating the list of the classical sequence of The European Classical Sequential Menu, briefly describe Potage and its service. Also indicate the cover and accompaniments of Pâté de Foie Gras and Soupe à l'oignon. 14
- 9 Write a detailed note on Room Service indicating the various operational styles. 14
- 10 What is the purpose of Revenue control system? Explain in detail the various types of methods of payment. 14