

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2017-2018

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food & Beverage Service - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define services. Enumerate on various styles of food service followed in catering industry with their merits and demerits. (2+8=10)

Q.2. List various factors to be considered while planning a good menu. Explain each factor in brief.

OR

Plan a five course table d'hôtel (TDH) continental menu and draw cover for the same. (10)

Q.3. Briefly explain the French classical courses in sequence with **two** suitable examples under each course and their accompaniments. (10)

Q.4. Differentiate between:
(i) A la carte and Table d'hôte menu.
(ii) Centralized and de-centralized room service. (5+5=10)

Q.5. Explain in detail Tripliate KOT checking system followed in sale control alongwith the help of flow chart.

OR

List and explain the different types of KOT's (special checks) to be raised on different situations in restaurant operations. (10)

Q.6. Write short notes on:
(a) Mise-en-place
(b) Deferred payment
(c) Single order sheet
(d) Sorbet (4x2 ½ =10)

Q.7. Explain the different parts of cigar. Give **six** international brand names of cigar. (7+3=10)

OR

Explain the care, storage and service procedure of cigarettes and cigars. (10)

Q.8. Write the accompaniments of the following (**any five**):

- | | |
|---------------------|-------------------------|
| (a) Caviar | (b) Smoked salmon |
| (c) Asparagus | (d) Corn on the cob |
| (e) Escargot | (f) Orange juice |
| (g) Roast beef | (h) Shell fish cocktail |
| (i) Minestrone soup | (j) Oysters |

(5x2=10)

Q.9. Discuss the different types of breakfast in detail alongwith their respective courses. (10)

Q.10. Match the following:

- | | |
|-----------------------|--------------------------|
| (a) Filler | (i) Scones |
| (b) Gueridon | (ii) Stewed fruits |
| (c) Crêpe suzette | (iii) Irish stew |
| (d) Asparagus | (iv) Hash brown potatoes |
| (e) Gouda | (v) Flambé |
| (f) English breakfast | (vi) Vegetable |
| (g) Fried egg | (vii) Pancake |
| (h) Mutton | (viii) Room service |
| (i) In-situ | (ix) Soup |
| (j) High tea | (x) Holland |
| | (xi) Cigar |

(10x1=10)
