

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

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. Enlist the **eleven** courses of French classical menu with their respective covers. (10)

Q.2. Give the menu outlines for continental, American and English breakfast.
OR
Enlist and explain the various types of menus. (10)

Q.3. Discuss the considerations and constraints of menu planning.
OR
Plan a **six** course continental dinner menu and draw the cover for the same. (10)

Q.4. Differentiate between the following:
(a) Silver service and pre-plated service
(b) Mise-en-scene and mise-en place (5+5=10)

Q.5. Write short notes on the following:
(a) Cafeteria service (b) Buffet service (5+5=10)

Q.6. Discuss the significance of the various copies of K.O.T.
OR
Explain the various types of bills used in catering industry. (5+5=10)

Q.7. Write short notes on:
(a) Gueridon service (b) Russian service
(c) Room service (d) High tea (4x 2 ½ 10)

Q.8. Explain the processing of tobacco for cigarettes, cigars and pipe tobacco. (10)

OR

Write short notes on the following:

- (a) Brief history of tobacco
- (b) Popular shapes and sizes of cigar

(5+5=10)

Q.9. Give the food accompaniments for the following dishes:

- (a) Roast turkey
- (b) Cheese
- (c) Irish stew
- (d) Shell fish cocktail
- (e) Grilled fish

(5x2=10)

Q.10. Fill in the blanks:

- (a) Platter to plate service is from _____ side.
- (b) Diameter of a half plate is _____ inches.
- (c) The course relevé is also known as _____ course.
- (d) En place is a type of _____.
- (e) Savoury course is served after _____ course.

(5x2=10)
