

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

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 menu. List factors to be considered for planning a good menu. Explain each factors in brief.

(2+3+5=10)

OR

What are different types of menu used in catering establishments? Explain each in brief.

(2+8=10)

Q.2. In a tabular form list the courses of French classical menu with their English equivalents and give three examples of dishes from each course.

(10)

Q.3. Explain the various types of food service found in hotels.

(10)

Q.4. With a flow chart, explain the triplicate checking system. Name **three** cash handling equipment found with a restaurant cashier.

(10)

Q.5. Draw the format of a KOT and a bill.

(5+5=10)

OR

List and describe **any five** special checks used in restaurants.

(10)

Q.6. Classify cigars on the basis of the colour of their wrapper and size.

(5+5=10)

OR

What is a cigar? List and explain parts of a cigar. Name **six** international brands of cigar.

(2+5+3=10)

Q.7. Differentiate between Mise-en-place and Mise-en-scene. Explain five duties under each.

(5+5=10)

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

- | | | |
|-----------------------|---------------------|----------------------|
| (a) Oysters | (b) Tomato juice | (c) Melon |
| (d) Bortsch | (e) Minestrone soup | (f) Chicken Maryland |
| (g) Roast turkey | (h) Fish orly | (i) Cheese |
| (j) Roast leg of lamb | | |

(5x2=10)

Q.9. Explain in brief:

- (a) Café complet
- (b) Hi tea
- (c) Russian service
- (d) Door knob card
- (e) Storage of cigars

(5x2=10)

Q.10. Match the following:

- | | |
|-------------------|------------------------------------|
| (a) Honey Dew | (i) America |
| (b) Chef De Salle | (ii) Germany |
| (c) TMV | (iii) Silver service |
| (d) Crepe Suzette | (iv) Starter |
| (e) In-situ | (v) Gueridon service |
| (f) Linsensuppe | (vi) Risk in processing cigarettes |
| (g) BAPS | (vii) Irish Stew |
| (h) Pamplemousse | (viii) Lounge Service |
| (i) EPNS | (ix) Melon |
| (j) Mutton | (x) Room Service |

(10x1=10)
