

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2018-2019

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. Explain the various types of menu. (10)
- Q.2. Explain the various types of food service followed in catering industry. (10)
- Q.3. Explain the courses of French classical menu with relevant example from each course. (10)
- OR**
- Discuss different types of breakfasts in detail along with their respective menus. (10)
- Q.4. Explain the processing of tobacco for cigarettes, cigars and pipe tobacco. (10)
- OR**
- (a) Mention how to take care and storage to be done of cigarettes and cigars.
(b) What are the popular shapes and size of cigar? (5+5=10)
- Q.5. With the help of flow chart, explain triplicate KOT system control. (10)
- OR**
- List and explain the different types of KOTs. (10)
- Q.6. Explain the following (**any four**): (4x2 ½ =10)
- | | |
|------------------------|---------------------|
| (a) Crumbing procedure | (b) Types of caviar |
| (c) B.O.T. | (d) Supper |
| (e) High tea | (f) Brunch |
- Q.7. Explain the points to be considered while planning a menu. (10)
- OR**
- Explain Mise-en-place and Mise-en-scene. (10)
- Q.8. Write the accompaniments of **any five**: (5x2=10)
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|-------------------|----------------|------------|-------------------|
| (a) Cheese | (b) Oyster | (c) Caviar | (d) Chilled melon |
| (e) Smoked salmon | (f) Irish stew | | |
- Q.9. Give French names of **any ten** of following: (10x1=10)
- | | | | |
|--------------|-------------|-------------|-------------|
| (a) Egg | (b) Spinach | (c) Cheese | (d) Soup |
| (e) Apple | (f) Fish | (g) Chicken | (h) Duck |
| (i) Mushroom | (j) Butter | (k) Prawn | (l) Lobster |
- Q.10. Match the following: (10x1=10)
- | | |
|--------------------|----------------------------|
| (a) Cigar | (i) Pancake |
| (b) Asparagus | (ii) Humidor |
| (c) Ravioli | (iii) Hash brown potatoes |
| (d) Omelette | (iv) Pasta |
| (e) Tomato juice | (v) Vegetable |
| (f) Crêpes suzette | (vi) Worcestershire sauce |
| (g) Sorbet | (vii) Champagne |
| (h) Caviar | (viii) Table d'hôte |
| (i) Menu | (ix) French classical menu |
| (j) Minestrone | (x) Italy |
