

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-2)**  
**FOOD & BEVERAGE SERVICE-II**

**Subject Code : BH-112**

**M.Code : 14521**

**Date of Examination : 05-01-23**

**Time : 3 Hrs.**

**Max. Marks : 30**

### INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.**
2. **SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.**

## SECTION-A

- 1. Write short notes on the following :**

- Nourishing beverages
- Afternoon tea
- English breakfast
- Brunch
- KOT
- Claro
- Espresso
- Aerated beverages
- Mise en place
- Supper.

## **SECTION-B**

2. Explain two types of menus.
3. What are the different Mise en palce and Mise en scene activities carried out by a specialty restaurant?
4. Classify the Non-alcoholic beverages?
5. Draw the specimen of a KOT.
6. Name 3 various parts of cigar.

## **SECTION-C**

7. What do you understand by 11 course French classical menu?
8. Write down the cover and accompaniments for the following:
  - a) Caviar
  - b) Pate de foie gras
9. List down the factors need to keep in mind while planning the menu?

**NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC case against the Student.**