

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Voc. (HCM) (Sem.-2)**

## FOOD & BEVERAGE SERVICES OPERATIONS

**Subject Code : BVHCM-205-19**

**M.Code : 77491**

**Date of Examination : 22-12-22**

**Time : 3 Hrs.**

**Max. Marks : 60**

### INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

## SECTION-A

1. **Write briefly :**
  - a) High tea
  - b) Mise-en-scene
  - c) KOT
  - d) Duplicate checking system
  - e) Gueridon service
  - f) Buffet service
  - g) Supper
  - h) Mini bar
  - i) Breakfast knob
  - j) Legumes

## SECTION-B

2. Explain the term R.S.O.T. Write the features of room service tray.
3. Explain the concept of computerized system of order taking and billing.
4. Write down the cover and accompaniments for the following:
  - a) Caviar
  - b) Pate de foie gras
  - c) Roast lamb
5. What do you understand by American service and English service?
6. What do you understand by Menu and its types?

## SECTION-C

7. What is Mis-en-place and Mis-en-scene? Explain in detail the various Mis-en-place activities carried out during the restaurant operation.
8. What are the considerations need to keep in mind while planning the menu?
9. Explain briefly the 17 course French classical menu with suitable examples.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**