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Total No. of Pages: 02

Total No. of Questions: 09

Master of Hotel Management & Catering Technology (Sem. – 2)
FOOD AND BEVERAGE SERVICE OPERATION-II

Subject Code: MHM-202-18

M Code: 76020

Date of Examination: 14-12-2022

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. Define the term:
 - a) Sparkling water
 - b) Oeufs
 - c) Cyclic menu
 - d) Brunch
 - e) Hi-tea
 - f) Potage
 - g) Entrée
 - h) Duplicate checking system
 - i) Supper
 - j) Mocktails

SECTION-B

2. Differentiate between A la carte and TDH set ups.
3. Draw the menu for Supper.
4. How to deal with the situation in case of Wrong order taking?
5. Write the sequence of food service in fine dining restaurant.
6. Briefly Classify Non-Alcoholic Beverages.

SECTION-C

7. Explain 17 course French classical menu with two examples of each course.
8. Explain the concept of computerized system of order taking. How it is different from manual system? Explain the role of control department.
9. Explain the various types of meals.

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