

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

MHMCT (2018 Batch) (Sem.-2)

## FOOD AND BEVERAGE SERVICE OPERATION-II

Subject Code : MHM-202-18

M.Code : 76020

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. Answer briefly :
  - a) What do you understand by Tisanes?
  - b) What is Silver Service?
  - c) What is High Tea? What is served in it?
  - d) What is Mis-en-Scene?
  - e) What are the various methods of billing?
  - f) In which course can cigars be served?
  - g) Give two examples of soft cheese.
  - h) Make a layout cover for a la carte Cover.
  - i) What are the accompaniments of Cavier ?
  - j) List and briefly explain its type.

## SECTION-B

- Q2. What is eleventh course of French Classical Menu? Give suitable examples.
- Q3. Explain American breakfast.
- Q4. Briefly explain Lounge Service.
- Q5. Explain the manufacturing process of Tea.
- Q6. Give the service method and accompaniments of Cheese.

## SECTIONC

- Q7. List and explain the objectives of menu planning?
- Q8. Draw the format of a KOT / BOT and explain its use in the process of sales control in a restaurant.
- Q9. How will you handle an Infant and Drunken Guest in your restaurant? Explain.

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.