

Roll No.

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Total No. of Pages : 02

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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. Explain in 1-2 lines :
  - a. A la Carte
  - b. Brunch
  - c. KOT
  - d. Sparkling Water
  - e. Hi Tea
  - f. Elevenses
  - g. Guest Requests
  - h. Spillages
  - i. American Service
  - j. Menu Planning

## SECTION-B

2. Explain types of breakfast.
3. Write the principles of menu planning.
4. Classify non-alcoholic beverages.
5. Write a note on different types of tea.
6. How will you handle a drunken guest in a restaurant?

## SECTION-C

7. Explain in detail the triplicate checking system of KOT.
8. Design a six course continental table d'hote menu for a French restaurant.
9. Write the sequence of 17 courses French Classical Menu and give two examples of each course.

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.