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HMBS 4308

## Sixth Semester Examination – 2008

### ADVANCE FOOD AND BEVERAGE SERVICE – II

Full Marks – 70

Time : 3 Hours

Answer Question No. 1 which is compulsory  
and any **five** from the rest.

The figures in the right-hand margin  
indicate marks.

1. Explain the following terms : 2×10

- (a) Bouillabaise
- (b) Smorgasbord
- (c) Paella
- (d) Taramasalata
- (e) Gazpacho
- (f) Pot-au-feu



- (g) Ratatouille
  - (h) Moussaka
  - (i) Tiramisu
  - (j) Baked Alaska.
2. Explain Function catering and list down the types of functions. Also explain the basic procedure of a function room with the help of a flow chart.
3. Define banquets. List down the basic information recorded in a function booking form and explain the banquet function sheet format.
4. Plan a five course French menu (table d'hôte) and suggest a wine with each course.
5. Define the term Gueridon and explain Gueridon Service. Also explain the special equipment used for Gueridon Service.

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6. Write down the recipes of following any *two*:

5×2

(a) Crepe Suzette

(b) Banana-au-Rhum

(c) Steak Diane

(d) Pepper Steak.

7. Define kitchen stewarding. Also explain the main methods of dishwashing. 10

8. Write short notes on following : 5×2

(a) Mexican Cuisine

(b) Spanish Cuisine.

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