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B. HMCT
HMBS 4108

Second Semester Examination – 2008

FOOD AND BEVERAGE SERVICE FOUNDATION – II

Full Marks – 70

Time : 3 Hours



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

Figures in the right hand margin
indicate marks.

1. Write short notes on : 2×10
- (a) Supper
 - (b) Caviar
 - (c) En suite check
 - (d) Consomme

- (e) Tartar sauce
- (f) Dhokla
- (g) Tahari
- (h) Khorma
- (i) Mulugutwani
- (j) Hot pot.

2. Explain the courses of French classical menu in proper sequence with examples. 10
3. Why Restaurant control so important ? With the help of a flow chart, explain the triplicate checking system. 3+7
4. Write short notes on : 5+5
- (a) Menu as a tool for merchandising food.
 - (b) Objective of placing a Table d'hote Menu on the table in an elaborate meal.
5. (a) Why breakfast is so important as a meal ? 3

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Contd.

- (b) How breakfast differ from other major meals like lunch and dinner ? 3
- (c) Differentiate between Continental Breakfast and English Breakfast. 4
- 6. (a) Plan a Five Course Menu starting with Horsd'oeuvres to Entremet with proper sequence and accompaniments 6
- (b) With the help of a neat diagram elucidate the laying of a cover for the menu you have suggested. 4
- 7. (a) Classify Non-alcoholic Beverages. 5
- (b) Explain the Golden Rules of Tea Making. 5
- 8. Design an A la Carte menu which can be introduced in the "Coffee shop" of a Five Star Hotel. 10
