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Roll No.

B-172

B.H.M. EXAMINATION, May 2018

(Second Semester)

(Re-appear Only)

BHM104

FOOD AND BEVERAGE SERVICE
FOUNDATION-II

Time : 3 Hours]

[Maximum Marks : 70

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt *Five* questions in all. Q. No. **1** in Section A is compulsory. Attempt any *four* questions from Section B, selecting at least *one* question from each Unit. Each question carries equal marks (14).

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P.T.O.

Section A

1. Attempt any *seven* questions. Explain in brief :
 - (a) Supper
 - (b) TDH
 - (c) Green Tea
 - (d) Oolong Tea
 - (e) Joint Plate
 - (f) Potage
 - (g) Dessert Plate
 - (h) KOT
 - (i) Hi Tea
 - (j) Refreshing Drinks.

Section B

Unit I

2. Define Menu and also discuss the point which must be considered while planning menu.
3. Prepare five courses of Continental Menu with its table set up.

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Unit II

4. Discuss different types of coffee in detail.
5. Classify Non-Alcoholic Beverage with suitable example in short.

Unit III

6. Draw a neat table layout for American Breakfast Menu and the typical breakfast menu for the same.
7. Prepare a typical American Breakfast menu and its table layout also.

Unit IV

8. Discuss the duties and responsibilities of Room Service Staff.
9. Discuss the merits and demerit of different types of Menus used by commercial establishments.

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