

Enrolment Number: _____

SUBJECT NAME Foundation in Food and Beverage Service II

PROGRAM- BHMCT

DATE: 03-02-2020

SEMESTER- 2ND 21101152

TOTAL MARKS: 40

Sr.No.		Marks
Q.1	(A) Multiple Choice Questions	05
a	Manager Incharge of all food & beverage service at a hotel? (a) Banquet Chef (b) Bar Tender (c) Front Manger (d) Food & Beverage Manager	
b	A person who prepare the alcoholic beverage and serves them guest? (a) Server (b) Waiter (c) Bartender (d) Care Taker	
c	A small cabinet containing small bottles of alcoholic beverage and snacks located in gust room? (a) Open Bar (b) Standing Bar (c) Complimentary Bar (c) Mini Bar	
d	Which spoons is smallest size? (a) Coffee Spoons (b) Soup Spoons (c) Table Spoons (d) Salad Spoons	
e	Which Side of the Guest, is the Menu presented, to the guest? (a) On Face (b) In front (c) Left Side (d) Right Side	
	(B)Compulsory Question	05
a	Room Service is Part of which outlet in hotel -----?	
b	Food service has two categories, Restaurant and -----?	
c	The reuse of materials is called -----?	
d	Parmesan Cheese Comes From-----?	
e	Catering places in a factory are called -----?	
Q.2	Attempt all questions	10
	(1)What is the Menu Card?	
	(2) What are the different types of menu?	
	(3) What is the food and beverage manager?	
	(4) What is the food and beverage supervisor?	
	(5)Meaning of the gastronomy?	
Q.3	Attempt any two	10
	(1) Explain the all types of breakfast and their service?	
	(2) What is the TDH menu and roll of the menu?	
	(3) Write the 11 course French classical menu?	
Q.4	Attempt any one	10
	(1)Explain Ten points to consider when purchasing food service equipment?	
	(2)Describe any two styles of service commonly used in a five star hotel restaurant?	