

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : II
SESSION : SP/19

SUBJECT : HM110 FOOD AND BEVERAGE SERVICE - II

TIME: 3.00 Hrs.

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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- Q.1(a) Explain the term Mise-en-place by giving suitable example. [5]
Q.1(b) How is Mise-en-place related to the success of a Restaurant? [5]
- Q.2(a) Distinguish between various forms of Menu Presentation. [5]
Q.2(b) Explain Cyclic Menu, its advantage and limitations. [5]
- Q.3(a) Compare Entrée and Releve course giving two examples of each course. [5]
Q.3(b) Plan a four course French Classical menu. [5]
- Q.4(a) Compare different types of billing method. [5]
Q.4(b) Explain Triplicate system of bill check with the help of suitable flowchart. [5]
- Q.5(a) Classify Non-Alcoholic Beverage and discuss origin of coffee. [5]
Q.5(b) Distinguish various types of Coffee. [5]

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