

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

**CLASS: HMCT
BRANCH: BHMCT**

**SEMESTER : V
SESSION : MO/2025**

SUBJECT: HM311 ADVANCE FOOD & BEVERAGE SERVICE

TIME: 3 Hours

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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		CO	BL
Q.1(a)	What do you understand by new world wine? Explain	[5] 1	1
Q.1(b)	Describe the wine region of New Zealand with their famous brand.	[5] 1	2
Q.2(a)	What are the factors affecting crop quality of tobacco?	[5] 2	1
Q.2(b)	Define two primarily harvesting method.	[5] 2	1
Q.3(a)	Explain function catering and their types.	[5] 3	2
Q.3(b)	Differentiate between sit down buffet and fork buffet.	[5] 3	4
Q.4(a)	What is Hi Tea? Explain the service sequence of Hi Tea.	[5] 4	1
Q.4(b)	How do you identify the quality of Cheese? Explain the uses of cheese in cookery.	[5] 4	1
Q.5(a)	Write Gueridon and Flambé service. Explain advantage & disadvantage of Gueridon service.	[5] 5	5
Q.5(b)	Why appearance and hygiene is important during flambé service? Explain	[5] 5	3

::::::24/11/2025::::::M