

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

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER: II  
SESSION : SP/2019**

**SUBJECT : HM110 FOOD AND BEVERAGE SERVICE - II**

**TIME: 2 HOURS**

**FULL MARKS: 25**

**INSTRUCTIONS:**

1. The total marks of the questions are 25.
  2. Candidates may attempt for all 25 marks.
  3. Before attempting the question paper, be sure that you have got the correct question paper.
  4. The missing data, if any, may be assumed suitably.
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|----|---|-----|
| Q1 | (a) Describe the term "Brunch".                         | [2] |
|    | (b) State the task involved in Mise-en-Scene.           | [3] |
| Q2 | (a) Compare the menu of English and American Breakfast. | [2] |
|    | (b) Explain origin of the term "Dinner".                | [3] |
| Q3 | (a) List the objective of Menu Planning.                | [2] |
|    | (b) Write the considerations of Menu Planning.          | [3] |
| Q4 | (a) Compare "Table d hote" and "A la carte" Menus.      | [2] |
|    | (b) Explain the origin of "Menu".                       | [3] |
| Q5 | (a) Discuss the first course of French Classical Menu.  | [2] |
|    | (b) Restate "Haute Cuisine".                            | [3] |

::: 05/03/2019 :::M