

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

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER: II  
SESSION: SP/2020**

**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.
  5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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			<b>CO</b>	<b>BL</b>
Q1	(a) What is Mise-en-Scene?	[2]	I	I
Q1	(b) Distinguish between Mise-en-scene and Mise-en-place.	[3]	I	III
Q2	(a) What is Brunch?	[2]	I	I
Q2	(b) Prepare a 5 course Full English Breakfast.	[3]	I	VI
Q3	(a) What is the function of Menu?	[2]	II	I
Q3	(b) Explain the origin of term "Bill of fare".	[3]	II	II
Q4	(a) Distinguish between Digital Menu and Place mat menu.	[2]	II	III
Q4	(b) What are the objectives of Menu Planning?	[3]	II	I
Q5	(a) Briefly discuss the Ancient Roman Style of food consumption.	[2]	III	II
Q5	(b) Explain Haute Cuisine.	[3]	III	II

**:::: 28/02/2020M ::::**