



Name: Roll No.:

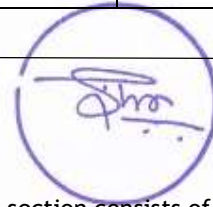
Branch: Signature of Invigilator:

Semester: IIth Date: 28/04/2022 (MORNING)

Subject with Code: HM110 FOOD AND BEVERAGE SERVICE - II

Marks Obtained	Section A (30)	Section B (20)	Total Marks (50)

INSTRUCTION TO CANDIDATE



1. The booklet (question paper cum answer sheet) consists of two sections. First section consists of MCQs of 30 marks. Candidates may mark the correct answer in the space provided / may also write answers in the answer sheet provided. The Second section of question paper consists of subjective questions of 20 marks. The candidates may write the answers for these questions in the answer sheets provided with the question booklet.
2. The booklet will be distributed to the candidates before 05 minutes of the examination. Candidates should write their roll no. in each page of the booklet.
3. Place the Student ID card, Registration Slip and No Dues Clearance (if applicable) on your desk. All the entries on the cover page must be filled at the specified space.
4. Carrying or using of mobile phone / any electronic gadgets (except regular scientific calculator)/chits are strictly prohibited inside the examination hall as it comes under the category of unfair means.
5. No candidate should be allowed to enter the examination hall later than 10 minutes after the commencement of examination. Candidates are not allowed to go out of the examination hall/room during the first 30 minutes and last 10 minutes of the examination.
6. Write on both side of the leaf and use pens with same ink.
7. The medium of examination is English. Answer book written in language other than English is liable to be rejected.
8. All attached sheets such as graph papers, drawing sheets etc. should be properly folded to the size of the answer book and tagged with the answer book by the candidate at least 05 minutes before the end of examination.
9. The door of examination hall will be closed 10 minutes before the end of examination. Do not leave the examination hall until the invigilators instruct you to do so.
10. Always maintain the highest level of integrity. Remember you are a BITian.
11. Candidates need to submit the question paper cum answer sheets before leaving the examination hall.

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

**CLASS: BHMCT
BRANCH:HMCT**

**SEMESTER: II
SESSION: SP/22**

SUBJECT: HM 110 Food & BEVERAGE SERVICE-II

TIME: 2 HOURS

FULL MARKS:50

INSTRUCTIONS:

1. The total marks of the questions are 50.
 2. Candidates may attempt for all 50 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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SECTION-A (1X30)

Q1.Mise en-place means

- a)Clean the things and put in place
- b)Cutting vegetables
- c)Exchange dirty linen for fresh linen
- d)To discard witted flowers

Q2.Mise-en-scene means

- a)To ensure that restaurant is ready for service
- b)Laying out the work area
- c)To create right ambiance
- d)All of the above

Q3.Early morning tea is served with

- a)Cheese sandwich
- b)Hot dog
- c)None of these
- d)Cookies or Biscuit

Q4.Timing of early morning tea is

- a)5 to 6 am
- b)4 to 6 am
- c)6 to 7 am
- d)7 to 9 am

Q5.Brunch is served between

- a)10am to 3 pm
- b)12 noon to 2 pm
- c)11 am to 1 pm
- d)2 pm to 5 pm

Q6.Brunch is a combination of

- a)Lunch and Dinner
- b)Breakfast and Lunch
- c)Breakfast and Dinner
- d)None of these

Q7.Alcoholic drinks are.....during brunch.

- a)Compulsion
- b)Optional
- c)Mandatory
- d)None of these

Q8)Objective of menu planning's are

- a)Menu must be accurate
- b)Must satisfy guest expectations
- c)Must help achieve quality objective
- d)All of the above

Q9.A la carte means

- a)From the menu card
- b)Less elaborate menu
- c)Less choice of dishes
- d)Non veg menu

Q10.Table d' hote means

- a)Table for the guest
- b)Veg menu
- c)The hosts table
- d)None of these

Q11.Food is served fromside of the guest.

- a)Right
- b)Front
- c)Back
- d)Left

Q12. Drink is served from guest.....

- a) Left
- b) Right
- c) Front
- d) Back

Q13. Basic etiquette for service staff is

- a) Wish the guest
- b) Help to seat ladies first
- c) Provide extra cushion or special chair for the children
- d) All of the above

Q14. Red wine is always served

- a) Chilled
- b) Room temperature
- c) Piping hot
- d) None of these

Q15. Elevenses goutar is meant for

- a) Patient
- b) Children
- c) Adult
- d) Youngsters

Q16. Supper denotes for

- a) First meal of the day
- b) Mid day meal
- c) Last meal of the day
- d) Between lunch and dinner

17. Meaning of Plat du jour is

- a) Food served on platter
- b) Chef special
- c) Less expensive dish
- d) Well garnished dish

18. Carte du jour means

- a) Special dish
- b) From the card
- c) Lavish menu
- d) Menu of the day

19. Diet menu denotes for

- a) Nutritional needs of a person according to his/her Disease
- b) Sumptuous feast
- c) Menu for dieting purpose
- d) None of these

20. Meaning of Sorbet is

- a) Rest between the courses
- b) Alcoholic beverage
- c) Fruit juice
- d) Mock tail

21. Hors-d Oeuvre means

- a) Appetizer
- b) Hot drinks
- c) Chilled tonic water
- d) Cocktail

22. Durum wheat is used for making

- a) Bread
- b) Pasta
- c) Pizza
- d) Burger

23. Poisson are the dishes made from

- a) Meat
- b) Egg
- c) Fish
- d) Veg

24. Accompaniments of poached egg is

- a) Lemon slice
- b) Grilled tomato & hash brown potato
- c) Hollandaise sauce
- d) Grated Cheese

25. KOT is prepared by

- a) F& B Manager
- b) Chef
- c) Cashier
- d) Food service personnel

26. Coffee contains

- a) Caffeine
- b) Nicotine
- c) Tannin
- d) None of these

27. Examples of malted beverage are

- a) Lassi, Butter milk
- b) Tea, Coffee
- c) Boost, Bournvita
- d) Any non alcoholic beverage

28. Examples of Aerated drinks are

- a) Soda, Fanta
- b) Complan, Milk shake
- c) Mineral water, Spring water
- d) Any alcoholic beverage

29. Squashes are made of

- a) Herbs
- b) Syrup
- c) Concentrated pulp of fruit
- d) None of these

30. The person who serve alcoholic beverage in a restaurant is called

- a) Commis de rang
 - b) Trancheur
 - c) Sommelier
 - d) Debarrasseur
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SECTION- B (4X5)

- Q1.** Describe English breakfast menu with their cover and service.
- Q2.** What is menu planning? Explain objectives of menu planning.
- Q3.** Write the name in French of 17 course classical menu.
- Q4.** What is the difference between Coffee Arabica & Coffee Robusta.
- Q5.** Explain the procedure of Food & Beverage Control system.

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