

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION SP2023)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : II
SESSION : SP2023

SUBJECT: HM110 FOOD & BEVERAGE SERVICE II

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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		CO	BL
Q.1(a)	What is mise-en-place? Why it is an important part of any restaurant?	[2] 1	1
Q.1(b)	Define mise-en-scene with their suitable examples.	[3] 1	1
Q.2(a)	What is Breakfast? Explain American Breakfast.	[2] 1	1
Q.2(b)	Describe English Breakfast with their menu & cover.	[3] 1	2
Q.3(a)	Define High tea with their menu.	[2] 1	1
Q.3(b)	Differentiate between dinner & supper.	[3] 1	4
Q.4(a)	Write the objective of menu planning.	[2] 2	5
Q.4(b)	What is A la carte? explain with examples.	[3] 2	1
Q.5(a)	What is children menu? Explain	[2] 2	1
Q.5(b)	Describe Table d' hote with their menu and cover.	[3] 2	2

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