

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

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER : VI  
SESSION : SP/2023**

**SUBJECT: HM311 ADVANCE FOOD AND 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)	Write the history of American wine.	[5] 1	5
Q.1(b)	Explain the wine laws of USA.	[5] 1	2
Q.2(a)	What is tobacco? Explain the factors affecting crop quality.	[5] 2	1
Q.2(b)	Describe the method of cigar production with their strength.	[5] 2	2
Q.3(a)	Define the duties and responsibilities of banquet manager.	[5] 3	1
Q.3(b)	What is buffet? Explain the factors to be considered in planning a buffet.	[5] 3	1
Q.4(a)	What is afternoon tea? Explain the origin and types of afternoon tea.	[5] 4	1
Q.4(b)	Explain types of cheese by texture and name few brand name of blue veined cheese.	[5] 4	2
Q.5(a)	What is Gueridon service? Describe its advantages and disadvantages.	[5] 5	1
Q.5(b)	Why Gueridon service needs appearance and hygiene of maitre d' hotel/station head waiter.	[5] 5	3

:28/04/2023:M