

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI**  
**(MID SEMESTER EXAMINATION SP/2024)**

**CLASS: BHMCT**  
**BRANCH: HMCT**

**SEMESTER : II**  
**SESSION : SP/2024**

**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)	Differentiate between mis-en-place and mise-en-scène.	[2] 1	4
Q.1(b)	What are the components of American breakfast? Explain all of them.	[3] 1	2
Q.2(a)	Differentiate between brunch and lunch.	[2] 1	4
Q.2(b)	Enumerate the tasks that are to be performed during mise-en-scène?	[3] 1	2
Q.3(a)	What are the objectives of menu planning?	[2] 3	2
Q.3(b)	What are the characteristics of an “a la carte” menu?	[3] 2	2
Q.4(a)	What are the functions of menu?	[2] 2	2
Q.4(b)	Differentiate between “plate de jour” and “carte de jour”.	[3] 2	4
Q.5(a)	How ‘haute cuisine’ is different that ‘nouvelle cuisine’?	[2] 2	4
Q.5(b)	What are accompaniments of ‘Caviar’ and ‘Pate de Foie Gras’?	[3] 2	2

:23/02/2024:E