

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

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER : VI  
SESSION : SP/2024**

**SUBJECT: HM311 ADVANCE FOOD & 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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|--------|--|-----|-----|
| Q.1(a) | Describe new world wine with principal wine region of Argentina.               | [5] | 1 2 |
| Q.1(b) | Explain wine region of India with 5 famous brand names.                        | [5] | 1 2 |
| Q.2(a) | Write the history, production and processing of cigarette.                     | [5] | 2 5 |
| Q.2(b) | How to take care and storage of cigarette and cigar? Explain                   | [5] | 2 3 |
| Q.3(a) | Write the sales and booking procedure of banquet.                              | [5] | 3 5 |
| Q.3(b) | What are the factors to plan a buffet? Explain with their checklist.           | [5] | 3 1 |
| Q.4(a) | Differentiate between low tea and high tea with their menu.                    | [5] | 4 4 |
| Q.4(b) | Define cheese. Explain types of cheese with their brands, storage and service. | [5] | 4 1 |
| Q.5(a) | Describe the advantages and disadvantages of Gueridon service.                 | [5] | 5 2 |
| Q.5(b) | Write at least two common preparation of flambé dishes with recipe.            | [5] | 5 5 |

**.....29/04/2024.....M**