

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : II
SESSION : SP/2025

SUBJECT: HM24110 FOOD AND BEVERAGE SERVICE II

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.
-

		CO	BL
Q.1(a)	What do you understand by preparation of service? Explain	[5] 1	1
Q.1(b)	Differentiate between dinner and supper.	[5] 1	4
Q.2(a)	Explain menu planning and objective of menu planning.	[5] 2	2
Q.2(b)	Define Ala carte and Table d' hote with their menu and cover.	[5] 2	1
Q.3(a)	Write the courses and sequence of French classical menu.	[5] 3	5
Q.3(b)	What is the difference between normal wheat and durum wheat? Explain	[5] 3	1
Q.4(a)	Describe manual control system and single order sheet.	[5] 4	2
Q.4(b)	What is record keeping? Explain the role of restaurant cashier.	[5] 4	1
Q.5(a)	Explain tea origin, types and brands.	[5] 5	2
Q.5(b)	Describe the origin and manufacture of coffee.	[5] 5	2

:::::28/04/2025:::::E