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**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**FOOD AND BEVERAGE SERVICE**

**(New 2008 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

***Instructions :***

- (1) Answer **any four** questions.*
  - (2) All questions carry equal marks.*
  - (3) Draw neat sketches wherever required.*
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**Q.1) (A) Classify Catering Establishments with suitable example of each. [03]**

**(B) Explain the following Food and Beverage Outlets : [03]**

- (a) Night Clubs
- (b) Business Centre
- (c) Coffee Shop

**(C) Write usage of the following equipments : [04]**

- (a) Oyster Fork
- (b) Joint Knife
- (c) Decanter
- (d) Consommé Cup

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**P.T.O.**

- Q.2) (A)** List down the responsibility of Food and Beverage Manager of a Five Star Hotel. **[04]**
- (B)** Explain the following Services : **[06]**
- (a) Take Away
  - (b) Kiosks
  - (c) Silver Service
  - (d) Food Courts
  - (e) Cafeteria
  - (f) Buffet
- Q.3) (A)** Define Mis-en-Place and Mis-en-Scene. **[04]**
- (B)** Explain the following : **[06]**
- (a) Brunch
  - (b) Supper
  - (c) Dinner
- Q.4) (A)** Differentiate A'La Carte of TDH Menu. **[05]**
- (B)** Draw a Cover Layout for English Breakfast and list down the Table Appointments. **[05]**
- Q.5) (A)** Explain Gueridon Service and Room Service. **[05]**
- (B)** Explain the term 'Menu' and list down the principles of Menu Planning. **[05]**
- Q.6)** Classify the following items according to the course in the French Classical Menu and suggest accompaniments, cover for the same : **[10]**
- (a) Caviare
  - (b) Fish a'La Orly
  - (c) Roast Duck
  - (d) Prawn Cocktail
  - (e) Consommé Royale