

Total number of printed pages – 3 _____ B. HMCT
HMBS 4308

Sixth Semester Examination – 2008

ADVANCE FOOD AND BEVERAGE SERVICE – II

Full Marks – 70

Time : 3 Hours

Answer Question No. 1 which is compulsory
and any **five** from the rest.

The figures in the right-hand margin
indicate marks.

1. Explain the following terms : 2 × 10
- (a) Bouillabaise
 - (b) Smorgasbord
 - (c) Paella
 - (d) Taramasalata
 - (e) Gazpacho
 - (f) Pot-au-feu



- (g) Ratatouille
 - (h) Moussaka
 - (i) Tiramisu
 - (j) Baked Alaska.
2. Explain Function catering and list down the types of functions. Also explain the procedure of a function room with the help of a flow chart.
3. Define banquets. List down the basic information recorded in a function booking form and explain the banquet function sheet format.
4. Plan a five course French menu (table d'hôte) and suggest a wine with each course.
5. Define the term Gueridon and explain Gueridon Service. Also explain the special equipment used for Gueridon Service.

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6. Write down the recipes of following any *two* :

5 × 2

- (a) Crepe Suzette
- (b) Banana-au-Rhum
- (c) Steak Diane
- (d) Pepper Steak.

7. Define kitchen stewarding. Also explain the main methods of dishwashing. 10

8. Write short notes on following : 5 × 2

- (a) Mexican Cuisine
- (b) Spanish Cuisine.

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