

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food & Beverage Service - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Enlist and explain the various types of menu. (10)
- OR
- (a) Discuss the objectives of menu planning.
(b) Differentiate between a la carte and table d'hôte menu. (5+5=10)
- Q.2. Enlist and explain the courses of French classical menu with their respective covers and suitable examples. (10)
- Q.3. Discuss different types of breakfasts in detail alongwith their respective menus. (10)
- OR
- Plan a **five** course continental lunch menu and draw the cover for the various courses. (10)
- Q.4. Enlist and discuss various types of food service followed in catering industry. (10)
- Q.5. Write short notes on the following:
(a) Mise-en-place (b) Mise-en-scene (5+5=10)
- Q.6. Explain the various types of bills used in catering industry. (10)
- OR
- Explain the various types of KOT's used in catering industry. (10)
- Q.7. Explain the triplicate checking system followed in sale control in detail. (10)

- Q.8. Explain the processing of tobacco for cigarettes, pipe tobacco and cigars. (10)
- OR
- (a) Classify cigars according to the colour of their wrappers.
(b) Discuss about care and storage of cigarettes and cigars. (5+5=10)
- Q.9. Give the food accompaniments for the following dishes:
(a) Roast chicken
(b) Chilled melon
(c) Caviar
(d) Fried fish
(e) Oyster (5x2=10)
- Q.10. Fill in the blanks:
(a) Pre-plated food is served from _____ side.
(b) Silver service is also known as _____.
(c) Roast turkey comes under _____ course in courses of menu.
(d) Sorbet course is served after _____ course.
(e) Diameter of a large plate is _____ inches. (5x2=10)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2014-2015

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food & Beverage Service - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define menu. List factors to be considered for planning a good menu. Explain each factors in brief.

(2+3+5=10)

OR

What are different types of menu used in catering establishments? Explain each in brief.

(2+8=10)

Q.2. In a tabular form list the courses of French classical menu with their English equivalents and give three examples of dishes from each course.

(10)

Q.3. Explain the various types of food service found in hotels.

(10)

Q.4. With a flow chart, explain the triplicate checking system. Name three cash handling equipment found with a restaurant cashier.

(10)

Q.5. Draw the format of a KOT and a bill.

(5+5=10)

OR

List and describe any five special checks used in restaurants.

(10)

Q.6. Classify cigars on the basis of the colour of their wrapper and size.

(5+5=10)

OR

What is a cigar? List and explain parts of a cigar. Name six international brands of cigar.

(2+5+3=10)

Q.7. Differentiate between Mise-en-place and Mise-en-scene. Explain five duties under each.

(5+5=10)

Q.8. Give the accompaniments of (any five):

- | | | |
|-----------------------|---------------------|----------------------|
| (a) Oysters | (b) Tomato juice | (c) Melon |
| (d) Bortsch | (e) Minestrone soup | (f) Chicken Maryland |
| (g) Roast turkey | (h) Fish orly | (i) Cheese |
| (j) Roast leg of lamb | | |

(5x2=10)

Q.9. Explain in brief:

- (a) Café complet
(b) Hi tea
(c) Russian service
(d) Door knob card
(e) Storage of cigars

(5x2=10)

Q.10. Match the following:

- | | |
|-------------------|------------------------------------|
| (a) Honey Dew | (i) America |
| (b) Chef De Salle | (ii) Germany |
| (c) TMV | (iii) Silver service |
| (d) Crepe Suzette | (iv) Starter |
| (e) In-situ | (v) Gueridon service |
| (f) Linsensuppe | (vi) Risk in processing cigarettes |
| (g) BAPS | (vii) Irish Stew |
| (h) Pamplemousse | (viii) Lounge Service |
| (i) EPNS | (ix) Melon |
| (j) Mutton | (x) Room Service |

(10x1=10)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food & Beverage Service - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Briefly explain different types of services found in a hotel. (10)
- Q.2. In a tabular form, list the different courses of the French Classical Menu in sequential order with their English equivalent and **two** examples of dishes from each course. (5+5=10)
- OR**
- Prepare a five course table d'hote lunch considering the factors of menu planning. (10)
- Q.3. Classify cigars on the basis of their size and colour of the wrapper. What are the parts of a cigar? How are cigars stored? (5+3+2=10)
- Q.4. Analyse the different meals of a day. List the outlets that may serve these meals in a hotel. (8+2=10)
- Q.5. What are the salient features of a good control system? Sketch the flow of KOT's in the triplicate checking system. (3+7=10)
- OR**
- Briefly explain any **five** special checks used in F&B Service operations. List **three** F&B service software found in hotels. (7+3=10)
- Q.6. What are the different types of breakfast served in hotels? Illustrate the American Breakfast with a suitable menu. (3+7=10)

- Q.7. Differentiate between:
(a) Café complet and Café simple
(b) Table d'hote menu and À la carte menu
(c) Mise-en-scene and Mise-en-place
(d) Carte du jour and Plat du jour (4x2 1/2 =10)
- Q.8. Write short notes on (**any five**):
(a) Types of Caviar (b) Humidor
(c) Equipment used in cashiering (d) Sorbet
(e) Soft cheese (f) Sauces served with pasta
(g) Smorgasbord (h) Hot Entremets
(i) Breakfast rolls (j) Styles of serving steaks (5x2=10)
- Q.9. Write the French equivalent of:
(a) Grapefruit (b) Snail
(c) Lobster (d) Cheese
(e) Smoked salmon (f) Roast leg of pork
(g) Goose liver paste (h) Coffee with milk
(i) Bread (j) Sugar (10x1=10)
- Q.10. Write the accompaniments of (**any five**):
(a) Chicken Maryland (b) Bortsch
(c) Melon (d) Fish orly
(e) Roast beef (f) Chilled tomato juice
(g) Cheese (h) Oyster (5x2=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2016-2017

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundation Course in Food & Beverage Service - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Enlist the **eleven** courses of French classical menu with their respective covers. (10)
- Q.2. Give the menu outlines for continental, American and English breakfast.
OR
Enlist and explain the various types of menus. (10)
- Q.3. Discuss the considerations and constraints of menu planning.
OR
Plan a **six** course continental dinner menu and draw the cover for the same. (10)
- Q.4. Differentiate between the following:
(a) Silver service and pre-plated service
(b) Mise-en-scene and mise-en place (5+5=10)
- Q.5. Write short notes on the following:
(a) Cafeteria service (b) Buffet service (5+5=10)
- Q.6. Discuss the significance of the various copies of K.O.T.
OR
Explain the various types of bills used in catering industry. (5+5=10)
- Q.7. Write short notes on:
(a) Gueridon service (b) Russian service
(c) Room service (d) High tea

(4x 2 ½ 10)

- Q.8. Explain the processing of tobacco for cigarettes, cigars and pipe tobacco. (10)

OR

Write short notes on the following:

- (a) Brief history of tobacco
(b) Popular shapes and sizes of cigar (5+5=10)

- Q.9. Give the food accompaniments for the following dishes:
(a) Roast turkey (b) Cheese
(c) Irish stew (d) Shell fish cocktail
(e) Grilled fish (5x2=10)

- Q.10. Fill in the blanks:
(a) Platter to plate service is from _____ side.
(b) Diameter of a half plate is _____ inches.
(c) The course relevé is also known as _____ course.
(d) En place is a type of _____.
(e) Savoury course is served after _____ course. (5x2=10)
