

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

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

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(Marks allotted to each question are given in brackets)

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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 ½ =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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