

Roll No.

Total No. of Questions : 18

Total No. of Pages : 02

**BHMCCT (Sem.-2)  
FOOD & BEVERAGE SERVICE-II**

Subject Code : BH-112  
M.Code : 14521

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION-A**

Write short notes on the following :

1. Menu
2. Mise-en-scene
3. Cover
4. Table d'hôte
5. Caviar
6. P.O.S
7. Withering
8. Espresso
9. Brunch
10. K.O.T

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**SECTION-B**

11. Explain American breakfast with a suggested menu.
12. Draw the format of a K.O.T.
13. What do you understand by Non-Alcoholic Beverage?
14. Enlist and explain the different types of menu.
15. Explain different types of water.

**SECTION-C**

16. Explain the courses of a French classical menu in sequence with suitable examples.
17. What are the various parts of cigar? Explain them. Give 3 international brand names of cigar.
18. Explain the manufacturing process of Tea. Give 5 brand names of Tea.



**NOTE :** Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC case against the Student.

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (2018 Batch) (Sem.-2)**

## FOOD AND BEVERAGE SERVICE FOUNDATION-II

**Subject Code : BHMCT-203-18**

**M.Code : 75882**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

### SECTION-A

**1. Write briefly :**

- a) What is assisted service?
- b) Give French for chilled Melon and smoked Salmon.
- c) Give two brand names of cigar.
- d) What is high tea?
- e) Define triplicate checking system.
- f) Write two examples of Roti course.
- g) Write accompaniments of oyster and tomato juice.
- h) What is Vitola?
- i) What is Mini bar?
- j) Define a la carte menu.





### SECTION-B

2. Differentiate between pre plated service and silver service.
3. Define menu. Briefly explain different types of menu.
4. Explain different types of room service found in hotel.
5. Write a note on sales control system.
6. Prepare a menu for continental breakfast.

### SECTION-C

7. Name the tobacco producing countries of the world and explain tobacco curing process.
8. What are the factors to be considered while planning a menu?
9. Draw three forms/formats used in room service and explain its uses.



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**BHMC (AICTE) (Sem.-2)  
FOOD & BEVERAGE SERVICE-II**

Subject Code : BH-112

M. Code : 14521

Date of Examination : 14-07-22

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION-A**

1. Write short notes on the following :

- a) Supper
- b) High tea
- c) American breakfast
- d) Filler
- e) Stimulating beverages
- f) Cocoa
- g) BOT
- h) Pâté de foie
- i) Biscuit
- j) Tonic water

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**SECTION-B**

2. List down the various shapes and sizes of glass.
3. Differentiate between Mis-en-place and Mis-en-scene.
4. Explain the service procedure of coffee at the table.
5. What is menu? Explain the functions of menu.
6. Draw the sample of a manual bill.

**SECTION-C**

7. Explain the various meals in a day.
8. Write down the first five courses of 17 course French Classical menu in sequence.
9. Briefly explain the different types of menu.



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**BHMCT (Sem.-2)**  
**FOOD & BEVERAGE SERVICE-II**

Subject Code : BH-112

M.Code : 14521

**Date of Examination : 24-05-2024**

Time : 3 Hrs.

**Max. Marks : 30**

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying  $2\frac{1}{2}$  (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

## SECTION-A

1. Write short notes on the following :

- a) Stimulating beverages
- b) Cyclic menu
- c) Mocktails
- d) Binder
- e) Afternoon Tea
- f) Elevenies
- g) Still water
- h) Cocoa
- i) Potage
- j) BOTs.

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## SECTION-B

2. Differentiate between triplicate and duplicate checking system.
3. Explain the different parts of Cigar.
4. Differentiate between A la carte and TDH menu.
5. What do you understand by Mis-en-place and Mis-en-scene?
6. What do you understand by Hi-Tee? Write a menu for Hi-Tee.

## SECTION-C

7. Explain the 17 course French Classical menu
8. Classify Non-Alcoholic Beverages in detail.

9. Write down the cover and accompaniments for the following :

- a) Caviar

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Total No. of Questions : 09

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**BHMCT (Sem.-2)  
FOOD & BEVERAGE SERVICE-II**

Subject Code : BH-112

M.Code : 14521

Date of Examination: 27-05-2025

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION-A**

**1. Answer the following :**

- a) What is Mise-en-place in food services?
- b) Define brunch in meal planning.
- c) Name any two types of menus.
- d) What is the function of a KOT/Bill control system?
- e) Define Menu Planning.
- f) Name two Indian breakfast items.
- g) What is mineral water?
- h) Name two types of cigars.
- i) What is a table d'hôte menu?
- j) What is a cyclic menu?

**SECTION-B**

2. Explain the sequence of the French classical menu.
3. Discuss the importance of menu planning in food and beverage service.
4. Describe the manufacturing process of tea.
5. What are the different types of international coffee brands available in India?
6. Explain the storage method for cigars and cigarettes.

**SECTION-C**

7. Discuss the significance of non-alcoholic beverages in the hospitality industry.
8. Explain the role of menu engineering in a fine dining setup.
9. Describe the various types of tea and their health benefits.

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