

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[3882]-12

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

FOOD AND BEVERAGE SERVICE

(Old 2005 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.

Q.1) (A) List down any six types of Food and Beverage Outlets. [03]

(B) Explain Auxiliary and list down any four revenue producing Auxiliary Areas of Food and Beverage Service Department. [03]

(C) Define Mis-en-Place and Mis-en-Scene. [04]

Q.2) (A) Explain usage of the following with neat diagram : [05]

- (a) Fish Knife
- (b) Snail Dish
- (c) Cheese Knife
- (d) Pastry Fork
- (e) Oyster Fork

(B) Give Job Description of the following F and B Personnel : [05]

- (a) Restaurant Manager
- (b) Chef-de-Rang

Q.3) (A) Write down the capacities/sizes for the following equipments : [04]

- (a) High Ball Glass
- (b) Liqueur Glass
- (c) Fish Plate
- (d) Pilsner Glass

[3882]-12

1

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- (B) Write short notes : **[06]**
- (a) Buffet
 - (b) Dispence Bar
 - (c) Vending Machine
 - (d) Silver Service
- Q.4) (A)** Explain the following : **[05]**
- (a) Brunch
 - (b) Hi-tea
 - (c) Supper
 - (d) Café Complete
- (B) What are the attributes of Food and Beverage Service Personnel. **[05]**
- Q.5) (A)** Differentiate between A'la Carte and TDH Menus. **[05]**
- (B) List down the eleven course French Classical Menu with one example of each course. **[05]**
- Q.6)** Classify the following items according to the course in the French Classical Menu and suggest accompaniment, cover for the same : **[10]**
- (a) Smoked Salmon
 - (b) Pomfret a'la orly
 - (c) Strogonoff
 - (d) Roast Leg of Lamb
 - (e) Roast Duck
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