- 18. Write down the cover for the following
 - (a) Cheese
 - (b) Savoury
 - (c) Sweet
 - (d) Dessert
- 19. Write down the French classical courses in sequence.
- 20. Why is Crumbing done and when is it done? Explain the crumbing procedure.

S.No. 1918

12UHM04

(For the candidates admitted from 2012-2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Second Semester

Hotel Management and catering Science

FOOD AND BEVERAGE SERVICE - II

Time: Three hours Maximum: 75 marks

PART A — $(10 \times 2 = 20 \text{ marks})$

Answer ALL questions.

- 1. What is entremets? Give any two examples.
- 2. List two main types of Hors d'oeuvre.
- 3. List the points considered while planning the menu.
- 4. What is menu planning?
- 5. What are the main types of breakfast offered in Indian hotels?
- 6. What is 'Simple Breakfast'?
- 7. What is Mise-en-place?

- 8. List the mise en scene activities carried out in a fine dining restaurant.
- 9. What information can one get from KOT?
- 10. What is the use of triplicate checking system?

PART B —
$$(5 \times 5 = 25 \text{ marks})$$

Answer ALL questions (either /or type)

- 11. (a) Write down the cover and accompaniments for the following:
 - (i) Caviar
 - (ii) Oyster
 - (iii) Pâté de foie gras
 - (iv) Hors d'oeuvre
 - (v) Turtle soup

Or

- (b) Prepare a cyclic luncheon menu for three days.
- 12. (a) Menu is a sales tool. Explain.

Or

(b) Compile a àla carte menu for an Indian restaurant.

13. (a) Explain the methods of taking order in the restaurant.

Or

- (b) Write down the order of breakfast service.
- 14. (a) What points do you observe while laying cover?

Or

- (b) List the activities after the service at the close of the day.
- 15. (a) What is the role of control department? Explain.

Or

(b) Explain service with order system.

PART C - (3 × 10 = 30 marks)

Answer any THREE questions.

- 16. What is checking system? What is its importance in food service industry.
- 17. How do you deal with the following situations?
 - (a) Water knocked over the table.
 - (b) Water dropped a dish while carrying to the restaurant.
 - (c) Guest develops stomach pain.
 - (d) Guest has fallen ill.