

ROLL No.....

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

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. 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.

**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.

**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)

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