

- Q.18 What are the typical components of an Afternoon/High Tea menu?
- Q.19 Write down the different colors of cigars and what they indicate.
- Q.20 What are the key factors to keep in mind while serving a stimulating beverages to a customer?
- Q.21 How should cigarettes be stored to maintain their freshness?
- Q.22 What is the difference between triplicate and duplicate checking system in a restaurant?

## **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Define non-alcoholic beverages and classify them.

Q.24 Describe the concept of mise-en-place and its significance in the food service industry. How does it differ from mise-en-scene.

Q.25 Describe the different types of cigarettes and their brand names.

No. of Printed Pages : 4 223923  
Roll No. ....

# **2nd Sem. / Hotel Management & Catering Technology**

## **Subject : Food and Beverage Service - II**

Time : 3 Hrs. M.M. : 60

## **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Which of the following is an example of a stimulating beverage?

- a) Water
- b) Orange juice
- c) Red Bull
- d) Lemonade

Q.2 Which type of menu offers a range of dishes at individual prices?

- a) Ala carte
- b) Buffet
- c) Pre-set
- d) Tasting

Q.3 Which type of food service involves the food being plated in the kitchen and then brought to the guest's table?

- a) Silver service
- b) Pre-platted service
- c) Cafeteria service
- d) Room service

Q.4 What is the full form of KOT?  
a) Kitchen Order Terminal  
b) Kitchen Order Tracker  
c) Kitchen Order Token  
d) Kitchen Order Ticket

Q.5 Which of the following is a popular pipe tobacco brand?  
a) Mac Baren        b) Montecristo  
c) Padron            d) None of the above

Q.6 Which of the following food item is NOT included in a continental breakfast cover?  
a) Croissants, Pastries, and coffee  
b) Pastries  
c) Eggs  
d) Tea/Coffee

Q.9 \_\_\_\_\_ is a combination of breakfast and lunch items and is typically served later in the morning or early afternoon.

Q.10 The \_\_\_\_\_ checking system involves creating three copies of an order or bill and distributing them to different staff members for verification.

Q.11 Brand names of non-alcoholic beverages are not important in the hospitality industry. (True/False)

Q.12 Mise-en-scene is the process of preparing and arranging all the necessary items and equipment for service. (True/False)

## SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 The three classification of non-alcoholic beverages are nourishing, \_\_\_\_\_ and refreshing

Q.8 Marlboro, Camel, and Winston are examples of popular cigarette brands. (True/False)

## SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 List the 10 brand names of non-alcoholic beverages.

Q.14 Define menu planning and list the objectives of menu planning.

Q.15 Explain the term "gueridon service".

Q.16 What are the steps involved in making a bill for a customer in a restaurant?

Q.17 How is silver service different from pre-plated service? Discuss with examples.