

School of Hospitality

Bachelor of Hotel Management
Semester End Examination - Jun 2024

Duration : 180 Minutes
Max Marks : 100

Sem II - I1UB207C - I1UB201C - BSCH1014 - Foundation Course in F and B Service-II

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- | | | |
|-----|--|--------|
| 1) | List 2 names of cigars and 2 names of cigarettes. | K1(2) |
| 2) | Explain American Breakfast Menu. | K2(4) |
| 3) | Explain the advantages and disadvantages of Cyclic menu. | K2(6) |
| 4) | Identify the points to be kept in mind while preparing tea. | K3(9) |
| 5) | Identify Circumstantial KOT. Explain with the help of 2 examples. | K3(9) |
| 6) | Determine the difference between Mis en scene and Mis en place in detail. | K5(10) |
| 7) | Analyze Sorbet, Legume and Potage in detail. | K4(12) |
| 8) | Interpret correct procedure of lighting cigar. | K5(15) |
| 9) | Evaluate 10 reasons for fault in coffee. | K5(15) |
| 10) | Elaborate French Classical Menu and also give two examples of dishes from each course. | K6(18) |