

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2017-2018

COURSE : 2nd Semester of 3-year B.Sc. in H&HA
SUBJECT : Foundaion Course in Food & Beverage Service - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define services. Enumerate on various styles of food service followed in catering industry with their merits and demerits.

(2+8=10)

Q.2. List various factors to be considered while planning a good menu. Explain each factor in brief.

OR

Plan a five course table d'hôtel (TDH) continental menu and draw cover for the same.

(10)

Q.3. Briefly explain the French classical courses in sequence with two suitable examples under each course and their accompaniments.

(10)

Q.4. Differentiate between:

- (i) A la carte and Table d'hôte menu.
- (ii) Centralized and de-centralized room service.

(5+5=10)

Q.5. Explain in detail Tripliate KOT checking system followed in sale control alongwith the help of flow chart.

OR

List and explain the different types of KOT's (special checks) to be raised on different situations in restaurant operations.

(10)

Q.6. Write short notes on:

- (a) Mise-en-place
- (b) Deferred payment
- (c) Single order sheet
- (d) Sorbet

(4x2 ½ =10)

CODE: FBS/04/MAY/18/NC

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