

Roll No.:

END SEMESTER THEORY EXAMINATION JANUARY-2021

Program:	Bachelor of Hotel Management	Year/Semester:	7th- Semester
Course/Subject:	Food Service Management	Duration:	03:00 Hrs
Course/Subject Code:	07010712 / 07010704	Maximum Marks:	60
		Batch:	2016 & 2017

Instructions:-

1. Write Your Roll No. on the Question Paper.
2. Candidate should ensure that they have been provided correct question paper. Complaint(s) in this regard, if any should be made within 15 minutes of the commencement of the exam. No complaint(s) will be entertained thereafter.
3. All Questions are compulsory. Marks are indicated against each question.
4. Illustrate your answer with diagram wherever required.

SECTION-A

(Very Short Answer Type Questions)

Note: All Questions are compulsory: -

[12X1=12 Marks]

S. No.	Question	Marks Allotted
1	What is Menu?	1
2	What is Ala carte menu?	1
3	What is Table de hotte menu?	1
4	What is coffee?	1
5	Define BAR?	1
6	What is Angel Share?	1
7	Define Cover?	1
8	What is the eider made of?	1
9	What is Perry made of?	1
10	Which country is the Grey Goose vodka from?	1
11	What is the main ingredient of the liqueur Cointreau?	1
12	What is cocktail?	1

SECTION-B
(Short Answer Type Questions)

Note: All Questions are compulsory: -

[4X2=8 Marks]

S. No.	Question	Marks Allotted
13	What are the main components of a cocktail? Give Examples	2
14	What is draught or draft beer? Describe in two lines.	2
15	Difference between champagne and sparkling wine?	2
16	Name a few Red Wine grapes and its quality.	2

SECTION-C
(Descriptive Answer Type Questions)

Note: All Questions are compulsory: -

[4X4=16 Marks]

S. No.	Question	Marks Allotted
17	Name a few white wine grapes along with its qualities.	4
18	What is PAX? How to we use this term in hotel.	4
19	Which vodka is made from grapes? Describe its process.	4
20	Name a few types of Pasta and pasta sauces?	4

SECTION-D
(Long Answer Type Questions)

Note: All Questions are compulsory: -

4X6=24 marks]

S. No.	Question	Marks Allotted
21	How many courses are there in French classical menu? Explain	6
22	What is Vegan Menu? Why it is important in hotel?	6
23	What is Silver Dip and Its use in hotel?	6
24	What is upselling? Explain with examples.	6