

## T74/V74/BHM303/BTH203/EE/20160520

Time : 3 Hours

Marks : 80

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### Instructions :

1. All Questions are Compulsory.
  2. Each Sub-question carry 5 marks.
  3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
  4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
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1. Solve any **four** sub-questions.
  - a) Draw and explain the Table d' note cover. 5
  - b) Write a note on Afternoon tea. Also plan a Full afternoon tea menu. 5
  - c) Describe the basic forms of tea. 5
  - d) What are the safety factors that need to be adhered to while handling a carving trolley? 5
  - e) Write a note on triplicate checking system. 5
2. Solve any **four** sub-questions.
  - a) What are the thirteen courses in a Classical French Menu? 5
  - b) What are the covers required while laying the table for high tea? 5
  - c) What are the basic responsibilities of a Restaurant Manager? 5
  - d) Describe the two main types of coffee beans. 5
  - e) Explain the preparation of any two salad dressings. 5

3. Solve any **four** sub-questions.
- a) Explain the various types of Breakfasts. 5
  - b) Explain the service of cheese. 5
  - c) What are the different reasons for flat or butter coffee? 5
  - d) Write a note on mise-en-place for gueridon service. 5
  - e) Describe the classification of non-alcoholic beverages and give examples for each group. 5
4. Solve any **four** sub-questions.
- a) Describe the specific tasks performed by a waiter. 5
  - b) Write a note on accompaniments served along with food. 5
  - c) Explain the various courses of a classic English breakfast. 5
  - d) What are the different notations of tea? Name the different kinds of tea pack. 5
  - e) How is Caesar Salad prepared from the gueridon? 5

