

No. of Printed Pages : 2

Sl. No.

**21BHM3C8B**

**BHM III Semester Degree Examination, March/April - 2023**

**HOTEL MANAGEMENT**

**Beverages**

**(NEP)**

Time : 2 Hours

Maximum Marks : 60

**SECTION - A**

1. Answer the following sub-questions, each sub-question carries **one** mark. **10x1=10**
- (a) What is squash ?
  - (b) What are aerated drinks ?
  - (c) What is Flambe trolley ?
  - (d) What is ' Table d'hôte ?
  - (e) Mention any 2 objectives of menu planning.
  - (f) What do you mean by supper ?
  - (g) State the types of breakfast.
  - (h) What is continental breakfast ?
  - (i) What do you mean by Door knob menu ?
  - (j) What is RSOT ?

**SECTION - B**

Answer **any four** of the following questions, each question carries **five** marks.

2. Explain the process of tea production. **4x5=20**
3. What is baize cloth ? What are it's uses.
4. What are the types of Menu ? Explain.
5. What are the activities to be carried out in order to serve breakfast in à la carte service ?
6. Explain the job description of food and beverage manager.
7. Explain American breakfast.

**P.T.O.**

**SECTION - C**

Answer **any three** of the following questions, each question carries **ten** marks.

**3x10=30**

8. Classify non-alcoholic beverages into different categories and give five uses of each.
9. Explain the general sequence of service in a restaurant.
10. How is À la carte menu different from table d'hôte menu ?
11. Explain the preparation and activities carried out to serve breakfast in buffet service and Room service.
12. Explain the organisation structure of Food and Beverage service department and roles and responsibilities of Food and Beverage Manager.

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