

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC122/2025/BHMCT_SEM2_Revised

FYBHMCT (Second Semester) Examination, 2025

BHC122 - FOOD & BEVERAGE SERVICE I

(Rev. 2023 Pattern)

Time: 1 Hr. 30 Mins

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- | | |
|--------------------------|-------|
| A) Round the Clock Meals | [1] |
| B) Potage | [1] |
| C) Robusta | [1] |
| D) Caprese Salad | [1] |
| E) IRD | [1] |

Q2. Describe the menu and list the cover set up for American Breakfast and Indian Breakfast. [5]

Q3. Define the first five courses of Classical French Menu with Suitable Examples. [5]

Q4. Enlist and explain five types of Coffee. [5]

Q5. Define IRD. Draw and explain any 2 formats used in IRD. [5]

Q6. Define frozen dessert. List the components and types of Frozen Dessert. [5]

Q7. Give accompaniment and cover for the following classic preparations: [5]

1. Caesar Salad
2. Caviar
3. French Onion Soup
4. Roast leg of Lamb
5. Crepe Suzette
