

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM122/2025/BSCHS_SEM2_Revised

FYBSCHS (Second Semester) Examination, 2025

HSMM122 - PRINCIPLES OF FOOD & BEVERAGE SERVICE II

(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 meal | [1] |
| B) Stimulating Beverage | [1] |
| C) Poisson | [1] |
| D) IRD | [1] |
| E) Claro | [1] |
| Q2. Draw an IRD Layout for a large hotel and list 2 special equipment's used in IRD | [5] |
| Q3. Classify Alcoholic Beverages with suitable example of each | [5] |
| Q4. List and explain any 5 types of meals. | [5] |
| Q5. Define Cigar. List points to be considered during storage of Cigar | [5] |
| Q6. Define Beverages. Enlist any 4 functions of Beverages | [5] |
| Q7. Plan a TDH 5 course dinner menu with suitable accompaniment for a fine dining restaurant with a classic Fish Hors d'oeuvres | [5] |
