

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC122/2026/BHMCT_SEM2

FYBHMCT (Second Semester) Examination, 2026

BHC122 - FOOD & BEVERAGE SERVICE I

(2025 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) Tisanes [1]
- C) Poisson [1]
- D) RSOT [1]
- E) Fondue [1]

Q2. State the advantages and disadvantages of IRD. [5]

Q3. Explain any 2 special foods with examples. [5]

Q4. Plan a 4 course Italian TDH menu with accompaniments. [5]

Q5. Describe the different types of breakfast with appropriate examples. [5]

Q6. Draw any two forms/formats used in IRD. [5]

Q7. Elaborate on the points to be considered while planning menus. [5]
