

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM122/2026/BSCHS_SEM2

FYBSCHS (Second Semester) Examination, 2026

HSMM122 - PRINCIPLES OF FOOD & BEVERAGE SERVICE II

(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) Supper | [1] |
| B) IRD | [1] |
| C) Entremet | [1] |
| D) Claro | [1] |
| E) Refreshing Beverages | [1] |

Q2. Draw and explain Non-alcoholic beverages chart with examples of each. [5]

Q3. Draw the IRD Layout and explain any 02 special equipment. [5]

Q4. Using French Classical Menu Sequence, Prepare a French Classical Menu. [5]

Q5. Classify Alcoholic beverages with suitable examples of each. [5]

Q6. Define Cigar. List points to be considered during storage of Cigar. [5]

Q7. List and explain any 5 types of meals. [5]
