

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  
(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) 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 ]

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