

School of Hospitality**Bachelor of Hotel Management
Semester End Examination - Jul 2024****Duration : 180 Minutes
Max Marks : 100****Sem II - I1UB207C - Foundation Course in F and B Service-II**General Instructions*Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

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| 1) | What is Supper? | K1(2) |
| 2) | Explain Flue curing. | K2(4) |
| 3) | Explain the advantages and disadvantages of A la carte menu. | K2(6) |
| 4) | Identify Buffet service in detail. | K3(9) |
| 5) | Identify the difference between Robusta and Arabica coffee. | K3(9) |
| 6) | Identify different types of cigar cutter. | K5(10) |
| 7) | Distinguish any 4 methods of preparing coffee. | K4(12) |
| 8) | Examine different types of Menu in detail. | K5(15) |
| 9) | Explain the correct procedure of cutting cigar. | K5(15) |
| 10) | Discuss the factors required while designing the menu. | K6(18) |