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HMBS 4308

## Sixth Semester Examination – 2008

### ADVANCE FOOD AND BEVERAGE SERVICE – II

Full Marks – 70

Time : 3 Hours

*Answer Question No. 1 which is compulsory  
and any **five** from the rest.*

*The figures in the right-hand margin  
indicate marks.*

1. Explain the following terms : 2 × 10
- (a) Bouillabaise
  - (b) Smorgasbord
  - (c) Paella
  - (d) Taramasalata
  - (e) Gazpacho
  - (f) Pot-au-feu

- (g) Ratatouille
- (h) Moussaka
- (i) Tiramisu
- (j) Baked Alaska.

2. Explain Function catering and list down the types of functions. Also explain the procedure of a function room with the help of a flow chart.
3. Define banquets. List down the basic information recorded in a function booking form and explain the banquet function sheet format.
4. Plan a five course French menu (table d'hôte) and suggest a wine with each course.
5. Define the term Gueridon and explain Gueridon Service. Also explain the special equipment used for Gueridon Service.

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6. Write down the recipes of following any *two*:  
5×2
- (a) Crepe Suzette
  - (b) Banana-au-Rhum
  - (c) Steak Diane
  - (d) Pepper Steak.
7. Define kitchen stewarding. Also explain the main methods of dishwashing. 10
8. Write short notes on following : 5×2
- (a) Mexican Cuisine
  - (b) Spanish Cuisine.

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