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Time : 2 Hours**FOOD AND BEVERAGE SERVICE****Subject Code**

V	2	7	2
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Total No. of Questions : 5**(Printed Pages : 3)****Maximum Marks : 50**

INSTRUCTIONS : (i) All questions are compulsory.

- (ii) Answer each unit on a fresh page.
- (iii) Write the serial number of the questions clearly.
- (iv) Draw diagram where specified.
- (v) Figures to the right indicate full marks.
- (vi) Answer question 1 of each unit in 01 or 02 words.
- (vii) Answer question 2 of each unit in about 30 words.
- (viii) Answer question 3 of each unit in about 50 words.
- (ix) Answer question 4 of each unit in 100 words.

UNIT-1

1. (i) Who is responsible for effective operations of service giving sound instructions to waiters and house men in the banquet department ? 1
- (ii) What are formal banquets ? 2
- (iii) State the job description of the Banquet Manager. 3
- (iv) What are the activities carried out in Post Banquet Organisation ? 4

Or

- (v) Explain the following Banquet setups with a neat diagram.
 - (a) U-shaped style
 - (b) Round table style

UNIT-2

2. (i) Darjeeling tea is also known as 1
- (ii) Which are the minerals found in Mineral water ? 2
- (iii) Explain the following non-alcoholic beverages. 3
- (a) Crushes
- (b) Squash
- (c) Aerated waters.
- (iv) Explain the different types of coffee. 4

UNIT-3

3. (i) The natural flavouring agent used in Beer is 1
- (ii) Define the term "Compounded Beverages". 2
- (iii) Name and explain the different ways of preparing cocktails. 3
- (iv) List and explain different types of Beer. 4

Or

- (v) How is Champagne manufactured ?

UNIT-4

4. (i) The two main parts of a pot still are the still and a 1
- (ii) Define the term "Distillation". 2
- (iii) Differentiate between Irish Whiskey and Scotch Whisky. 3
- (iv) Name and explain different types of Gin. 4

UNIT-5

5. (i) A sweet rum-based cocktail containing light rum, coconut cream and pineapple juice is 1
- (ii) Briefly explain the service of Tequila. 2
- (iii) Write a short note on Vodka. 3

(iv) Write the different flavourings and the country of origin for the following liqueurs. 4

	Liqueurs	Flavourings	Country of Origin
(a)	Benedictine		
(b)	Calvados		
(c)	Tia Maria		
(d)	Malibu		