



2018 III 15

1000

Seat No. :

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Time : 2 Hours

FOOD & BEVERAGE SERVICE
(New Pattern)

Subject Code

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|---|---|---|---|
| V | 2 | 7 | 2 |
|---|---|---|---|

Total No. of Questions : 22

(Printed Pages : 2)

Maximum Marks : 50

- INSTRUCTIONS:**
- All questions are **compulsory**.*
 - Answer **each** unit on a fresh page.*
 - Write the serial number of questions **clearly**.*
 - Draw diagram **where** specified.*
 - Figures to the **right** indicate **full** marks.*
 - Answer question **1** of **each** unit in **01** or **02** words.*
 - Answer question **2** of **each** unit in about **30** words.*
 - Answer question **3** of **each** unit in about **50** words.*
 - Answer question **4** of **each** unit in about **100** words.*

UNIT – 1

- 1.1. The highest revenue earning outlet of Food and Beverage service department in the 5 star hotel is the _____ [1]
- 1.2. State the job description of a Banquet waiter. [2]
- 1.3. Explain the following banquet setups with the help of a neat diagram. [3]
 - a) Theatre style
 - b) Round table style.
- 1.4. Briefly explain the different types of meetings organized in a 5 star hotel. [4]

OR

- 1.4. Mention the checklist while handling Banquets.

UNIT – 2

- 2.1. Tea is made by infusing the dried leaves of an Asiatic evergreen herb called _____ [1]
- 2.2. Define the term “Aerated waters”. [2]



- 2.3. Explain the following types of coffee. [3]
a) Espresso coffee
b) Instant coffee
c) Turkish coffee.
- 2.4. Draw a neat flowchart showing the classification of beverages. [4]

UNIT – 3

- 3.1. Aromatized wines are also known as [1]
3.2. Explain the term “Fortified wine”. [2]
3.3. What is distilled spirit ? [3]
3.4. List and explain the different steps in making beer. [4]

OR

- 3.4. Define the term ‘cocktail’ and explain the different methods of making a cocktail.

UNIT – 4

- 4.1. Who invented the patent still method of distillation in 1826 ? [1]
4.2. Define the term “London dry gin”. [2]
4.3. Which are the factors influence distillation process in spirit ? [3]
4.4. Explain the different types of malt scotch whisky. [4]

UNIT – 5

- 5.1. Which spirit is used as a base for Bloody Mary cocktail ? [1]
5.2. How is Tequila served ? [2]
5.3. Explain the following types of rums. [3]
a) Light rum
b) Aromatic rum.
- 5.4. Write the different flavourings and the country of origin for the following liqueurs : [4]

| | Liqueurs | Flavourings | Country of origin |
|---|----------|-------------|-------------------|
| a | Drambuie | | |
| b | Malibu | | |
| c | Advocaat | | |
| d | Pernod | | |