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Time : 2 Hours

**FOOD AND BEVERAGE
SERVICE**

Subject Code

V	4	2	7	2
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Total No. of Questions : 25 (Printed Pages : 4)

Maximum Marks : 50

- INSTRUCTIONS :**
- (i) All questions are compulsory.
 - (ii) Write the question number of the corresponding answers clearly.
 - (iii) Figures to the right indicate full marks.
 - (iv) Question numbers 1 to 4 are Multiple Choice Questions. Rewrite the statements choosing the correct alternatives.
 - (v) Answer question numbers 5 to 8 in 1 or 2 words..
 - (vi) Answer question numbers 9 to 14 in about 30 words.
 - (vii) Answer question numbers 15 to 21 in about 50 words.
 - (viii) Answer question numbers 22 to 25 in about 100 words.
 - (ix) Internal choice between question numbers 20 and 21.
 - (x) Internal choice between question numbers 24 and 25.

1. Which of the following term denotes Very dry Champagne ? 1
- Demi-doux
 - Sec
 - Doux
 - Brut

2. Which of the following spirit is distilled from Barley ? 1
- Wine
 - Whisky
 - Brandy
 - Tequila
3. Which of the following is a bottom fermented beer ? 1
- Stout
 - Porter
 - Dortmunder
 - Ale
4. Tia Maria is a liqueur made in Jamaica flavoured with 1
- Berry
 - Herb
 - Fruits
 - Coffee
5. The methodology of food and beverage control may broadly be envisaged under : Planning phase, Post-operational phase and 1
6. What is the main flavouring agent used in the preparation of Gin ? 1

7. What flavouring agent is used in preparing Apricotine Liqueur ? 1
8. Blue icing glass is used as a Finning agent in the production of..... . 1
9. What is the purpose of Bin card in a Cellar ? 2
10. Explain the characteristics of Scotch whisky. 2
11. What are the key reasons for issuing a Credit Memo ? 2
12. Define "Food Cost". 2
13. Why is Empties return book maintained in a cellar ? 2
14. Explain the types of Tequila. 2
15. Differentiate between Pot Still and Patent Still method of distillation. 3
16. Explain the different types of Vodka. 3
17. What are the types of Rum ? 3
18. State the difference between Scotch Whisky and Irish Whisky. 3
19. What is the traditional way of drinking Tequila ? 3
20. Why is a Sales summary sheet maintained in a Food service establishment ? 3

Or

21. What are the purposes of Food and Beverage Revenue control system ? 3

22. What is the process of Beer production ? 4
23. State the different purposes of Beverage order ticket. 4
24. Explain the importance of stock book. 4

Or

25. What are the main duties and responsibilities of a Cellarman ? 4