



2018 III 15

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Seat No. :

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Time : 2 Hours

FOOD AND BEVERAGE SERVICE (Old Pattern)

Subject Code

V	2	7	2
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Total No. of Questions : 5

(Printed Pages : 3)

Maximum Marks : 50

- INSTRUCTIONS:**
- Answer **each** question on a **fresh** page.
  - Write the number of the questions and sub-questions **clearly**.
  - All** questions are **compulsory**.
  - Figures to the **right** indicate **full** marks.
  - Draw diagrams **where** specified.

- A) Answer the following question in **1** or **2** words : [1]  
In larger establishments, functions take place under the administrative control of the \_\_\_\_\_

B) Answer the following question in **1** or **2** words : [1]  
Name the person involved in preparing room layouts before and after the functions.

C) Answer the following question in **30** to **40** words : [3]  
List any three duties of a Banqueting Manager/Conference Manager.

D) Answer the following question in about **70** to **80** words : [5]  
Classify the different types of banquet function.

OR

List the basic information that is recorded while confirming a function.

- A) Answer the following question in **1** or **2** words : [1]  
Name the billing method in which second copy of order used as bill.

B) Answer the following question in **not** more than **15** words : [2]  
Briefly explain 'electronic cash registers' system for revenue control.



C) Answer the following question in **not** more than **15** words : [2]

Differentiate between duplicate checking system and triplicate checking system with regards to the following points :

- 1) The bill
- 2) Payment of the bill.

D) Answer the following question in **not** more than **15** words : [2]

Draw a neat format of consumption control sheet with example.

E) Answer the following question in **30** to **40** words : [3]

What is the purpose of providing sales summary sheets in food and beverage outlets ?

3. A) Answer the following question in **1** or **2** words : [1]

Lemon based drinks are also called \_\_\_\_\_

B) Answer the following question in **1** or **2** words : [1]

Which substance is responsible for the bitterness in tea ?

C) Answer the following question in **30** to **40** words : [3]

Briefly explain the manufacturing process of green tea.

D) Answer the following question in about **70** to **80** words : [5]

Define aerated waters with examples.

OR

Write a short note on the following :

- 1) Mineral water
- 2) Squashes.
- 3) Syrup.

4. A) Answer the following question in **1** or **2** words : [1]

The main flavouring agent used in the production of Gin is \_\_\_\_\_.

B) Answer the following question in **not** more than **15** words : [2]

'All Cognac is brandy, but all brandy is not Cognac !' Why ?



- C) Answer the following question in **not** more than **15** words : [2]  
Explain the different types of Rum.
- D) Answer the following question in **not** more than **15** words : [2]  
Give the different flavouring ingredients used in the following liqueurs :  
1) Sambuca  
2) Kirsch  
3) Irish mist  
4) Malibu.
- E) Answer the following question in **30** to **40** words : [3]  
List and explain different styles of Tequila.
5. A) Answer the following question in **1** or **2** words : [1]  
A pink Italian aperitif is called \_\_\_\_\_.
- B) Answer the following question in **1** or **2** words : [1]  
Name the American cocktail containing mint with Claret, Madeira or Bourbon whiskey.
- C) Answer the following question in **30** to **40** words : [3]  
Briefly explain the working of dishwashing machine.
- D) Answer the following question in about **70** to **80** words : [5]  
List any ten golden rules to be followed in order to make a perfect cocktails.
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