



2018 VI 12

1430

Seat No. :

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Time : 2 Hours

**FOOD AND BEVERAGE SERVICE**  
**(New Syllabus)**

**Subject Code**

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

**Total No. of Questions : 22**

**(Printed Pages : 3)**

**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 important information related to events in a banquet are compiled in a \_\_\_\_\_ [1]
- 1.2. Define the term “conventions”. [2]
- 1.3. Explain the following banquet setups with a diagram [3]
- Theatre style
  - Classroom style.
- 1.4. Write a short note on “post banquet organisation”. [4]

**OR**

- 1.5. Write the job description of a Banquet manager.



## UNIT – 2

- 2.1. Earl Grey type of tea is flavoured with oil of \_\_\_\_\_ [1]
- 2.2. Define the term “Latte Macchiato”. [2]
- 2.3. How is coffee manufactured ? [3]
- 2.4. Explain the different types of non alcoholic beverages. [4]

## UNIT – 3

- 3.1. An alcoholic liquor mixed with other liquids and aromatic ingredients stirred or shaken are called \_\_\_\_\_ [1]
- 3.2. Classify wines based on their taste. [2]
- 3.3. Explain the different methods of preparing cocktails. [3]
- 3.4. Define the following terms : [4]
- a) Fortified wines
  - b) Aromatised wines.

OR

- 3.5. Write a short note on “Method Champenoise”.

## UNIT – 4

- 4.1. Coffey still is also known as \_\_\_\_\_ [1]
- 4.2. Give four points of differences between Irish whiskey and Scotch whisky. [2]
- 4.3. Write a short note on Armagnac. [3]
- 4.4. Briefly explain the different types of gin. [4]



UNIT – 5

- 5.1. The spirit used as a base for black Russian cocktail is \_\_\_\_\_ [1]
- 5.2. What is the procedure to serve Tequila ? [2]
- 5.3. Explain the different types of Rum. [3]
- 5.4. Write the different flavourings and the country of origin for the following liqueurs : [4]

|   | <b>Liqueurs</b> | <b>Flavourings</b> | <b>Country of origin</b> |
|---|-----------------|--------------------|--------------------------|
| a | Galliano        |                    |                          |
| b | Kirsch          |                    |                          |
| c | Irish mist      |                    |                          |
| d | Cointreau       |                    |                          |

\_\_\_\_\_