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

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

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**INSTRUCTIONS:**

- I) All questions are **compulsory**.
- II) Answer **each** unit on a fresh page.
- III) Write the serial number of 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 of **3** of each unit in about **50** words.
- IX) Answer question of **4** of each unit in about **100** words.

**UNIT – 1**

- 1.1 The French term for pre- preparation is \_\_\_\_\_ (1)
- 1.2 Mention the duties of a banquet captain. (2)
- 1.3 Write a short note on formal banquet. (3)
- 1.4 Explain the importance of post banquet organization. (4)

OR

- 1.5 List the important points to be considered while handling banquets.

**UNIT - 2**

- 2.1 The stimulating effect the coffee has on the body is due to the presence of alkaloid called \_\_\_\_\_. (1)
- 2.2 Define the term 'Espresso'. (2)

- 2.3 Explain the following terms: (3)
- a) Cappuccino coffee.
  - b) Crushes.
  - c) Drip coffee.

- 2.4 List and explain the different types of waters. (4)

**UNIT – 3**

- 3.1 Name the flavouring agent used in manufacturing process of beer. (1)
- 3.2 What are the characteristics of Rose wine? (2)
- 3.3 Write a short note on fermented beverages. (3)
- 3.4 Explain the manufacturing process of wine. (4)

OR

- 3.5 Explain the basic parts of a wine label with the help of a neat diagram.

**UNIT – 4**

- 4.1 Ethyl alcohol vaporizes at a temperature of \_\_\_\_\_ ° C. (1)
- 4.2 Define the term 'Plymouth Gin'. (2)
- 4.3 Write a short note on Grain whisky. (3)
- 4.4 Differentiate between Pot still method and Patent still method. (4)

**UNIT – 5**

- 5.1 Tequila produced outside geographical limits of Mexico is called \_\_\_\_\_. (1)
- 5.2 Explain the service of Rum. (2)
- 5.3 Write a short note on Vodka. (3)
- 5.4 Write the different flavourings and the country of origin for the following Liqueurs: (4)

	Liqueurs	Flavourings	Country of origin
a	Galliano		
b	Calvados		
c	Southern Comfort		
D	Kahlua		