

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : Diploma in Food & Beverage Service
SUBJECT : F & B Service Part - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. What are the different types of breakfast? Explain English breakfast. (6+4=10)
- Q.2. What are the steps involved in service of red wine?
OR
Give step-by-step explanation for making and serving a la carte tea. (10)
- Q.3. Explain classification of alcoholic beverage with examples. (10)
OR
Prepare flow chart of making beer. Give **five** international brand names of beer. (5+5=10)
- Q.4. What are the duties and responsibilities of Food and Beverage Manager?
OR
What is the important role of stewarding in Food and Beverage Service department? Explain. (10)
- Q.5. What is banquet? What are the different seating plans for different functions? Illustrate with diagram. (10)
- Q.6. Write short notes (**any five**):
- | | | |
|---------------|--------------------|--------------|
| (a) Proof | (b) Sparkling wine | (c) High tea |
| (d) EPNS | (e) Ale | (f) Cognac |
| (g) Green tea | (h) Liquor trolley | |
- (5x3=15)

Q.7. Write cocktail recipes of each spirit:

- (a) Gin (b) Vodka (c) Rum
(d) Tequila (e) Whisky

(5x4=20)

Q.8. Match the following:

- | | |
|----------------------|---------------------|
| (a) Whisky | (i) Cruet set |
| (b) Top of the cover | (ii) Vodka |
| (c) Bloody Mary | (iii) Barley |
| (d) Gin | (iv) Liqueur |
| (e) Kahlua | (v) Juniper Berries |

(5x1=5)

Q.9. State True or False:

- (a) Aging is not done in bottles.
(b) Table wines are also called Still Wines.
(c) Meat is served in European breakfast.
(d) Malibu is a vodka.
(e) Salt is an example of condiment.

(5x1=5)

Q.10. Fill in the blanks:

- (a) Cigars are stored in _____.
(b) VSOP stands for _____.
(c) Champagne comes from _____ region.
(d) KOT means _____.
(e) Serviette is the French term for _____.

(5x1=5)
