



DO NOT WRITE ON THIS PAGE



ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009

FOOD & BEVERAGE SERVICE

SEMESTER - 2



Time : 3 Hours]

[Full Marks : 70

GROUP - A

(Objective Type Questions)

1. Match the following :

10 × 1 = 10

- | | | |
|-------------------|-------------------------|----------------------|
| a) Tea | i) Personalised Service | <input type="text"/> |
| b) Cigar ii) | Self-help service | <input type="text"/> |
| c) Cigarette | iii) Pears | <input type="text"/> |
| d) Coffee | iv) Apple | <input type="text"/> |
| e) Tonic | v) Bottom fermentation | <input type="text"/> |
| f) Lager vi) | Quinine | <input type="text"/> |
| g) Cider vii) | Espresso | <input type="text"/> |
| h) Perry viii) | Virginia | <input type="text"/> |
| i) Buffet | ix) Havana | <input type="text"/> |
| j) French Service | x) China Oolong. | <input type="text"/> |



4

GROUP - B

(Short Answer Questions)

Write short notes on any *three* of the following.



3 × 5 = 15

2. Cider.
3. Alcoholic Fermentation.
4. Continental Breakfast.
5. Personalised Service.
6. Cost Control.
7. Aerated Water.
8. Service of cigar.

GROUP - C

(Long Answer Type Questions)

Answer any *three* questions.

3 × 15 = 45

9. Classify non-alcoholic beverages and describe in brief.
10. Give the step by step procedure of servicing in a room.
11. Describe comparatively the advantages and disadvantages of two basic systems of Room Service.
12. Explain stepwise the manufacturing process of beer.
13. Describe different coffee making methods with special reference to making coffee in bulk.
14. Draw the diagram of full English breakfast cover and label it.
15. Define with diagram KOT. Explain its use in F & B control.

END