

C-4500

Sub. Code

21011

CRAFT CERTIFICATE COURSE EXAMINATION

FOOD AND BEVERAGE SERVICE

NOVEMBER 2021 EXAMINATION

First Semester

FOOD SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. List out the commercial outlets in F and B.
2. Define stand-alone restaurants.
3. Write any two international brand coffee shop in India.
4. Give any four crockery names.
5. Write any four special equipments used in F and B service.
6. Define dispense bar.
7. What is high-tea?
8. Write any four aerated drinks.
9. Expansion of RSOT.
10. Largest revenue outlet in F and B service.

Part B

(5 × 5 = 25)

Answer **all** questions by choosing either (a) or (b).

11. (a) Classify the welfare catering establishment and explain it.

Or

(b) Duties and responsibilities of captains (supervisors).

12. (a) Relationship between F and B and front office.

Or

(b) Write short notes about linen store.

13. (a) Define menu sequence.

Or

(b) Explain about different types of breakfast.

14. (a) What is (i) entremets (ii) dessert.

Or

(b) Write short notes on (i) preplated service
(ii) gueridon service.

15. (a) Draw room service control sheet.

Or

(b) Write short notes about off premises catering.

Part C

(3 × 10 = 30)

Answer **all** questions by choosing either (a) or (b).

16. (a) Write the duties and responsibilities of F and B manager.

Or

(b) Classification of restaurant equipment and explain it.

17. (a) Write short notes about origin of the menu and types of menu explain all.

Or

(b) What are the factors need to be considered while compile the menu?

18. (a) Cutlery and crockery used in room service breakfast, lunch and dinner tray setup.

Or

(b) Briefly explain about banquet coordinator.

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CRAFT CERTIFICATE COURSE EXAMINATION

FOOD AND BEVERAGE SERVICE

NOVEMBER 2021 EXAMINATION

First Semester

BEVERAGE SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Definition of Beverage.
2. Types of wines.
3. What is Blending?
4. Write short notes of storage of wine.
5. Write two grape variety names.
6. Write two Italy white wine names.
7. Explain about wine racking.
8. What is V.S.O./V.S.O.P.?
9. Define Mocktail.

10. What is Ale?

Part B

(5 × 5 = 25)

Answer **all** questions, by choosing either (a) or (b).

11. (a) Classify the fortified wine and explain it all.

Or

(b) Write the major types of red wine and explain it.

12. (a) Briefly explain about wine fermentation.

Or

(b) Explain about bottling of wine.

13. (a) Pairing wine with Indian food.

Or

(b) Explain about beer brewing process.

14. (a) How is vodka made step by step?

Or

(b) How is proof of alcohol determined?

15. (a) What is an aperitif and how is it served?

Or

(b) Write five equipments for using while making cocktail.

Part C

(3 × 10 = 30)

Answer **all** questions, by choosing either (a) or (b).

16. (a) Explain the wines form burgundy region.
Or
(b) Write about Indian wines and name of any five brand names.
17. (a) What is pot still method?
Or
(b) Name any five brand names of rum and name nay five brand names of gin.
18. (a) Write different types of cocktail making methods.
Or
(b) What is mocktail made of and give five names of mocktail with recipes?
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