

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2014-2015**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Draw KOT flow chart and explain each component.

**OR**

Draw the cover set up for continental breakfast listing each item.

(10)

Q.2. Give the recipe for following cocktails:

- (a) Bloody marry
- (b) Whisky sour

(5+5=10)

Q.3. Explain the following terms:

- (a) Brut
- (b) Sekt
- (c) Toasting
- (d) Café complete
- (e) Audio-visual equipment

(5x2=10)

Q.4. Give atleast **five** brand names of the following:

- (a) Scotch whisky
- (b) International beer
- (c) Cigar
- (d) Vodka

(4x5=20)

Q.5. Define Wine. Explain the “Le method champenoise” method for manufacturing champagne.

**OR**

Define breakfast. Explain the types of breakfast with example.

(5+10=15)

Q.6. Explain the manufacturing process of beer. List **five** brand names of Indian beer.

**OR**

Explain the different types of table set-up done in banquet with the help of a diagram.

(15)

Q.7. Match the following:

- |                      |                    |
|----------------------|--------------------|
| (a) Pastry fork      | (i) Apple          |
| (b) Rose             | (ii) Ireland       |
| (c) Congeners        | (iii) Wine waiter  |
| (d) Vodka            | (iv) Afternoon tea |
| (e) Whiskey          | (v) Pot still      |
| (f) Cider            | (vi) Liqueur       |
| (g) OHP              | (vii) Glassware    |
| (h) Southern comfort | (viii) Pink        |
| (i) Sommelier        | (ix) Conference    |
| (j) Paris goblet     | (x) Patent still   |

(10x2=20)

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