Q.1. Define and classify alcoholic beverages. (10)

Q.2. With the help of diagram, explain the different parts of a grape. OR
List ten types of glassware with its use. (10)

Q.3. Define breakfast. What are the different types of breakfast? (10)

Q.4. Explain the manufacturing process of cognac. Write five brand names of brandy. OR
Explain the manufacturing process of beer. Write five brand names of beer (international). (10)

Q.5. Explain banquet. List ten A/V system (Audio Visuals) and other equipment used in banquet. OR
(a) Define dispense bar.
(b) List ten bar equipment (5+5=10)

Q.6. Differentiate between pot still and patent still. (10)

Q.7. Draw the format of:
(a) KOT (b) Breakfast knob card (5+5=10)
Q.8. Explain in short:
(a) AOC wines
(b) Spirit
(c) Buffet
(d) Chaptalisation
(e) Parts of cocktail

Q.9. Match the following:
(a) Sherry (i) Corona
(b) Vermouth (ii) Brandy
(c) Whisky (iii) Distilled
(d) Beer (iv) Sparkling wine
(e) V.S.O.P. (v) Frozen dessert
(f) Aerated drink (vi) Aromatised wine
(g) Champagne (vii) Wine waiter
(h) Sommelier (viii) Soft drink
(i) IRD (ix) Fortified wine
(j) Ice cream (x) Room service

Q.10. State True or False:
(a) Castle lager is a brand name of beer.
(b) Rose wines are examples of fortified wines.
(c) According to American scale of proof system, 100% alcohol is found at 300ºP.
(d) ‘Trocken’ is a French term for dry.
(e) ‘Camellia sinensis” is a botanical name for tea plant.
(f) Bouquet is a small torpedo shaped cigar.
(g) Tia Maria is a coffee based liqueur.
(h) Bordeaux is a French Wine producing region.
(i) Whisky is a neutral spirit.
(j) Beer is served at room temperature.

********

CODE: FBSII/01/MAY/16/NC Page 2 of 2