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 at least five brand names of the following:

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

   (4x5=20)


   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)